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1902
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BREAD, ROLLS, AND WAFFLES.

WHOLE WHEAT BREAD.

(Mrs. G. L. Woodward.)

Put in bread pan four cups of boiling water or milk, or one-half water and one-half milk (water preferred), add four level teaspoons of sugar and four of salt, let stand until luke-warm. Then add one cake of compressed yeast dissolved in one-fourth cup of luke-warm water; sift in enough whole wheat flour to make thick enough to mould, turn onto board and mould until smooth and elastic, using as little flour as possible. Return to pan, grease the top and keep at temperature of 95 degrees, closely covered, until it raises to double its bulk. Bake from forty-five minutes to one hour.

Cook with Gas.

WHOLE WHEAT BREAD.

(Mrs. Mastin.)

One pint water in which potatoes have been boiled, one tablespoon lard, two tablespoons molasses, one tablespoon salt. Have everything warm. Mix with one cake yeast which has previously been dissolved in warm water. Stir in whole wheat flour till as stiff as one can easily stir with a spoon. Let rise over night. In the morning warm flour and add one large cup warm water and knead well till dough does not cling to the hands. Let rise twice before putting in the pans. Bake one hour in slow oven. This will make four loaves.

NEBRASKA CORN BREAD.

Four cups corn meal, two cups flour, two cups sweet milk, one cup molasses, one pound raisins chopped, two cups sour milk, teaspoon soda, one teaspoon salt. Steam three and one-half hours. To be eaten hot.

BOSTON BROWN BREAD.

(M. A. H. S.)

One-half pint sour milk, one cup molasses, three and a half cups graham flour, one teaspoonful baking powder, two even teaspoonfuls soda. Steam two and one-half hours. Bake one-half hour.

BROWN BREAD.

(Mrs. C. S. Rainbolt.)

One cup sour milk, one cup sweet milk, one cup New Orleans molasses, one teaspoon soda, one teaspoon salt, one cup corn-meal, two cups graham flour. Put half the soda in the molasses and half in sour milk. Steam three hours.

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CORN BREAD.

(Mrs. W. A. Woodward.)

Yolks of two eggs beaten with one-fourth cup of sugar, sift one cup corn meal, half cup flour, teaspoonful soda and a little salt together, add two large tablespoonfuls of melted butter, one cup sour milk. Beat hard for about five minutes, then add the whites of two eggs beaten very stiff.

STEAMED BROWN BREAD.

(Mrs. A. R. Talbot.)

Three cups sour milk, one cup dark New Orleans molasses, two teaspoons soda mixed in the milk and molasses, two cups corn meal, two cups graham flour, teaspoon salt. Steam three hours in baking powder cans. Set in oven ten minutes to dry.

BROWN BREAD.

(Mrs. E. P. Hovey.)

Two cups of sour milk, two cups yellow Indian meal, one cup flour, one-half cup molasses, one-half cup brown sugar, one teaspoonful saleratus, one level teaspoonful of salt, one egg. Steam three hours and dry in oven.

BOSTON BROWN BREAD.

(Miss Edna Harley.)

One cup milk, one cup bread crumbs or stale cake crumbs, one-half cup molasses, one cup graham meal, one and a half cups rye meal, two-thirds cup Indian meal, one teaspoonful of soda and salt. Soak crumbs in just water enough to cover, then beat ingredients together well and steam three hours. As flour and meal vary in their thickening qualities, judgment must be used if wanted softer or thicker. Raisins may be put in if desired.

When wanting goods in a hurry, telephone Lindell Grocery.

CREAM PUFFS.

(Mrs. D. A. Risser.)

One cup butter, two cups flour, two cups water, nine eggs, or eight large ones. Put the water and butter on the fire and let it boil a second or two. Sift the flour and beat eggs just enough to mix the white and yellow. Take butter and water off of fire and immediately mix in the flour. Pour in the eggs and beat until stiff, then drop in gem pans and bake fifteen minutes in a quick oven. A good filling is to boil the yolks of eggs in milk and sugar.

GRAHAM GEMS.

(Mrs. W. A. Woodward.)

Two eggs, one-fourth cup each of melted butter and lard, two cups of graham flour, one cup sweet milk, three tablespoons of sugar, two teaspoons of baking powder. If flour gems are prefered, use wheat flour instead of graham.

SPANISH BUNS.

(Mrs. C. M. Phillips.)

One pint yellow coffee sugar, one cup butter, one cup milk, one tablespoon cloves, two tablespoons cinnamon, four eggs, one and a half pints flour, three teaspoons baking powder. Bake in dripping pan, cut in squares and frost.

STEAMED BROWN BREAD.

(Mrs. E. B. Finney.)

Two and one-half cups sour milk, one cup molasses, two eggs, one heaping teaspoon soda, two cups corn-meal, one cup graham flour and one teaspoon of salt. Steam three hours.

CINNAMON BUNS.

(Alice M. Hane and Mrs. A. L. Sullivan.)

One cup of butter, two cups sugar, one cup milk, two cups flour, four eggs, two teaspoons of baking powder, two tablespoons cinnamon.

Gas Ranges make Happy Homes.

PLAIN MUFFINS.

(Mrs. Fred Ludwig.)

One egg, well beaten, a tablespoonful of butter and a tablespoonful of sugar, teaspoonful salt, all beaten until very light; one cup milk, three cups sifted flour, three teaspoonfuls baking powder. Bake twenty minutes in a quick oven.

BUCKWHEAT CAKES.

(Mrs. J. H. W.)

Dissolve one cake of yeast in one quart of lukewarm water. Stir in buckwheat flour to make a thin batter. Let raise over night. In morning, when griddle is very hot, add to batter one teaspoonful salt and half teaspoonful soda. Bake immediately. Save a little batter each time for the next baking, adding a cake of yeast about once a week.

SWEET BISCUIT.

(Mrs. E. B. Finney.)

To make two dozen biscuits, take one quart of raised bread dough, two eggs, three tablespoons warm milk, butter the size of an egg, one cup sugar, half cup of currants. Mix well and add flour to make a soft dough. Let raise until light, then roll out one inch thick. Cut small and place in buttered pan to raise. Bake in moderate oven.

PANCAKES.

(Mrs. J. H. McMurtry.)

To one pint sour milk or cream one even teaspoon soda in the milk, two eggs—whites and yolks—beaten separately, a pinch of salt, enough flour to make a thin batter. Stir yolks into the milk, then put in the flour and put whites in last, stirring lightly.

WAFFLES.

(Mrs. J. P. Bratt.)

Three eggs, one cup sweet cream, one and a half teaspoonfuls baking powder, pinch of salt; flour enough to make a thin batter.

Best grades of Coffee at Lindell Grocery.

SOUR CREAM WAFFLES.

(Miss Edna Harley.)

One pint sour cream, two eggs, one pint flour, one tablespoon cornmeal, one teaspoon soda in a little sweet milk, one-half teaspoon salt. Beat eggs separately, adding whites last.

BUCKWHEAT CAKES.

(Mrs. J. H. McMurtry.)

One yeast cake dissolved in warm water, two teaspoons salt, one large tablespoon wheat flour, one of molasses, enough buckwheat to make a moderately stiff batter. Let stand over night in a cool place. In the morning dissolve a small pinch of soda in warm water and stir in.

COFFEE, TEA AND OTHER BEVERAGES.

COFFEE.

(Mrs. C. H. Gere.)

Four tablespoonfuls of coffee to a quart of water. Mix coffee with a little cold water and half of an egg. Pour boiling water over it and let boil ten minutes, then pour in a little cold water and place on the back of the stove ten minutes to settle before serving.

CHOCOLATE.

(Mrs. C. E. Bessey.)

One pint milk, one pint water, eighteen teaspoonfuls chocolate, nine teaspoonfuls sugar. Boil chocolate, water and sugar together ten minutes. Add boiled milk the last thing before serving, putting a spoonful of whipped cream on each cup.

Home Baked Goods at Lindell Grocery.

BERRY SCRUB.

(Mrs. P. Vandenburgh.)

Three quarts berries, one pint vinegar. Let stand in jar over night. Squeeze through a cloth. Take one pint of this to one pound of sugar. Then boil thirty minutes and bottle immediately.

PUNCH FOR 100 PEOPLE.

(Mrs. F. W. Hill.)

Four dozen lemons, one and a half dozen oranges, juice from two cans pineapple. Allow four tablespoons sugar to one lemon. Strain and add one pound candied cherries. Dilute with water, allowing one cup of this mixture to three of water.

TEA.

Uncolored Japan must not be steeped. Other kinds of tea steep from three to five minutes. Average strength, one-half teaspoon to one cup of water.

BREAKFAST DISHES.

A GOOD BREAKFAST DISH.

(Mrs. A. K. Griffith.)

Take a piece of meat or shin bone and boil very tender. Then chop or grind very fine. Return this to the liquid in which the meat was boiled and season to taste. When it comes to the boiling point, stir in cornmeal with a little wheat flour to the consistency of plain mush. Boil slowly for an hour and a half, stirring often. When done dip into shallow pans, and when cool cut into thin slices and fry brown.

When arranging for Breakfasts, Luncheons, or Dinners, call at King's 1126 N St., and inspect the up-to-date specialties.

BREAKFAST RELISH.

(Mrs. H. A. Tebbetts.)

Cook one cup of rice quite soft, season with salt and one tablespoonful of butter. Press smoothly in a dish and when cold slice, dip in beaten egg, roll in bread crumbs and fry in butter.

BREAKFAST GEMS.

(Mrs. H. A. Tebbets.)

Two cups graham flour (Akron preferred), one cup white flour, one heaping tablespoonful baking powder, one heaping tablespoonful butter, three heaping tablespoonfuls sugar, one level teaspoonful of salt, one well-beaten egg, one and a half cups of sweet milk.

GRAHAM GEMS.

(Mrs. L. L. Ormsby and Mrs. W. A. Green.)

One cup sugar, one cup milk, one tablespoon butter, two teaspoons baking powder, graham flour. Bake in gem pans about twenty minutes.

SQUASH MUFFINS.

(Miss L. R. Sherman.)

Two cups of milk, dissolve nearly one-half yeast cake in a little of the milk; one large cup of squash (sifted), one-third cup of butter, one cup of sugar. Beat all (but yeast) together. Mix stiff with flour, add yeast and raise over night.

Cooper's Manufactured Ice delivered at your house every day.

WHEAT GEMS.

Beat two eggs separately, add one cup of milk to the yolks alternately with one and three-fourths cups of entire wheat flour. Beat it well and add one-half level teaspoon of salt, one teaspoon of melted butter, one teaspoon of sugar, add the beaten whites, and lastly sift in one heaping teaspoon of baking powder. Fill the heated gem pans two-thirds full and bake in a hot oven about twenty minutes.

EGGS.

POACHED EGGS WITH CREAMED SALMON.

Stamp out four rounds of bread an inch thick, remove the center, leaving a case with a narrow rim. Brush over the outside of the cases with melted butter and brown them in the oven. Fill the cases with canned salmon flaked and heated with cupful of cream sauce. Put a poached egg on the salmon. Garnish with parsley and sliced lemon.

CREAMED EGGS.

(Mrs. C. S. Babcock.)

One pint of milk come to a boil; then stir in a tablespoonful of flour dissolved in cold milk; add a good lump of butter, salt and pepper. Have three or four hard boiled eggs, so the yolk is solid, cut in slices and pour the cream over them.

BAKED OMELET.

(Mrs. F. S. Stein.)

One and a half pints milk, four eggs, one tablespoonful of flour, one of butter and one of salt. Let milk come to a boil. Mix butter and flour together. Pour the boiling milk on the mixture, then cook five minutes, stirring all the while. Put away to cool. When cold add salt and eggs, the yolks and whites being beaten separately. Pour into a buttered dish and bake twenty minutes in a quick oven. Serve at once.

OMELET—FRIED.

Whip six eggs, add six large spoonfuls of milk, pepper, salt, and if convenient, either chopped parsley or finely chopped ham. Pour into a hot skillet with melted butter in it. Cut and turn as pancakes and serve immediately.

SCRAMBLED EGGS.

Break into a deep dish twelve eggs, sprinkle plentifully with pepper and salt. Have a skillet hot, with melted butter; pour in the eggs and scrape constantly from bottom until the whites are curled and cooked. Remove and serve immediately.

SOUPS.

TOMATO SOUP.

(Mrs. T. A. Graham.)

Place over the fire a can of tomatoes; stew until soft; add a pinch of soda. When done foaming, strain through a fine sieve, set over the fire again. When hot add a quart of hot milk which has been well seasoned with butter, pepper and salt. Add three tablespoonfuls of rolled cracker—stir all well together—when about to boil—serve immediately.

TOMATO SOUP.

(Mrs. S. M. Melick.)

Stew together for half an hour one can tomatoes, half teaspoon each of cloves and cinnamon. Strain and add three pints of rich beef stock, butter size of walnut, teacup of barley (previously cooked), salt and pepper to taste. Boil up once and serve.

Buy Cut Flowers of C. H. Frey, 1133 O St.

CREAM TOMATO SOUP.

(Mrs. C. S. Babcock.)

One can of tomatoes rubbed through a sieve. Put on to boil. When hot put in two cups of milk and one cup hot water. Season with a lump of butter, salt and pepper and two even teaspoonfuls sugar. Let come to a boil once only. Less milk and more water may be used if desired.

MARROW BALLS FOR SOUP.

(Mrs. A. R. Mitchell.)

Lump of marrow the size of a small egg, three eggs, three tablespoons grated bread crumbs. Upon removing the marrow from the bone wash and let it stand in cold water a number of hours; then cream and add alternately the eggs and crumbs. When of proper consistency roll into small balls, add to the boiling clear soup. Boil ten minutes and serve. Sprinkle chopped parsley into each plate before serving.

CREAM OF CELERY SOUP.

(Mrs. Outcalt.)

A pint of milk, a tablespoon of flour, a large tablespoon of butter, a head of celery, a large slice of onion and a small blade of mace. Boil celery in a pint of soup stock about forty-five minutes; boil mace, onion and milk together. Let the butter melt in a saucepan, add flour and then the hot milk, stirring to keep it smooth. Mash celery and strain the liquid into the thickened milk. Season with salt and pepper. A cupful of whipped cream added when soup is served is a decided improvement.

CREAM OF CELERY SOUP.

(Mrs. E. P. Hovey.)

Boil twelve stalks of celery (cut in small pieces) in three pints of water for one-half hour. Add one-half an onion and two blades of mace and pass through a sieve. Mix together a tablespoonful of flour and a big tablespoonful of butter; add to soup with one pint of sweet milk. Salt and pepper to taste and add a cup of cream just before serving.

Cook with Gas.

CHEESE SOUP.

(Mrs. Mae Melick McCandless.)

Grate very fresh cream cheese into the individual dishes which are to be used in serving—two heaping teaspoonfuls into each dish. Season with salt, pepper, and a little celery salt if desired. Have some rich milk heated to nearly the boiling point, and just as ready to serve, season with butter and pour over the cheese—one and a half cups to be allowed for each dish. Serve with salted wafers.

ASPARAGUS SOUP.

(Mrs. A. K. Griffith.)

Two quarts soup stock, thirty large asparagus stalks, two tablespoonfuls of butter, one of flour; season to taste. Boil the asparagus until tender; mash through a sieve, and then add to the stock. Pour over toasted bread and serve hot.

CRACKER BALLS FOR SOUP.

(Mrs. Archibald Scott.)

Cream one tablespoon butter, add two well-beaten eggs, salt, pepper and sufficient quantity very fine cracker crumbs to stiffen. Shape into little balls, drop into the soup and boil five minutes.

FISH.

FISH TURBUT.

(Mrs. Amelia Fowler.)

One can salmon, or that amount of fish, two cups sweet milk, one-half small onion cut very fine, one teaspoonful salt and little pepper, one tablespoonful butter. Cook and thicken this with a little flour. The dish you wish to bake and serve in, sprinkle with layer of fine bread crumbs, then layer of salmon or fish, another layer of each, and lastly turn over the milk mixture and bake twenty minutes. Serve hot.

Have our solicitor call, Lindell Grocery.

TURBUT.

(Mrs. S. M. Melick.)

Steam a three-pound white fish until tender; take out bones and shred fine with a fork; season with pepper and salt. Heat a pint of milk, thicken with half a cup of flour which has been smoothed with one cup of milk, and the yolks of two eggs well beaten; season with pepper and salt. Bake in shells. Butter the shells and put in a layer of fish and then a layer of the sauce until full, finishing with the sauce, and sprinkle with cracker crumbs and bits of butter. Bake ten minutes. Serve in the shells and very hot.

CREAMED FISH.

(Mrs. Carl Funke.)

Two pounds of halibut (take any white fish—halibut preferred); wrap in a cloth and boil twenty minutes. Put a little salt and two tablespoons of vinegar in the water. After boiled remove from water, set aside to cool, then remove the bones and skin; Flake it with a fork. The dressing: Put one pint of cream in a saucepan and let come to the boiling point. Stir into this one tablespoon of cornstarch wet up with a little milk, add half teaspoon of mustard, a little black and red pepper and salt to taste.

SALMON TIMBALES.

(Mrs. H. A. Tebbetts.)

One can of salmon, one teaspoonful salt, one tablespoonful chopped parsley, whites of four eggs beaten stiff, one gill cream, pepper to taste. Stir well together, adding whites of eggs last. Put in buttered cups and cook in pan of water twenty minutes in oven. Serve with following sauce, hot:

Sauce—One-half cup butter, one-fourth cup of flour, yolks of two eggs; cook till smooth. Add juice of one small lemon and a teaspoonful of chopped parsley.

SCALLOPED SALMON.

(Mrs. J. L. Kellogg.)

In a baking dish put a layer of picked-up fish, then one of cold sliced potatoes, then one of chopped hard-boiled egg; repeat until the dish is full. Pour over it plenty of cream sauce and strew with bread crumbs. Bake half an hour and serve at once. Any cold fish can be used in this way.

Courteous Treatment, our motto, Lindell Grocery.

SALMON LOAF.

One can salmon, three eggs beaten light, three tablespoons melted butter, one-half cup fine bread crumbs seasoned with salt and pepper, a little sugar and enough milk to make quite moist. Rub fish fine with the butter. Beat the crumbs into the eggs and work all together. Put into a buttered mold, leaving room to raise, and steam one hour. Serve with tomato or lemon sauce. Also very nice sliced cold.

CREAMED SALMON.

(Mrs. M. H. Vandenburgh.)

One can salmon cut fine. Put a layer of salmon in the bottom of the dish and then a layer of bread crumbs, little bits of butter, salt and pepper. Repeat until all is used. Make a hole in the center and pour in a big cup of milk or cream. Bake about half an hour in a hot oven. Use a small dish for the baking.

FISH CHOWDER.

(Mrs. C. N. Baird.)

Cut pork in small pieces and fry in a dinner pot. Put in layer of fish cut small, a layer of potatoes cut fine, two small onions cut fine, then a layer of fish and so on until your material is all used, putting some salt and pepper on each layer. Put in water enough to come in sight. Stew until potatoes are done, add a pint of milk or part cream, boil for five minutes longer and serve.

Sanderson's Right Shape Shoes are right.

FISH WITH PICKLE SAUCE.

(Mrs. M. Aach.)

Boil the fish in salt water, to which add whole pepper, onion and a celery stalk.

Sauce for Fish—Yolks of six hard-boiled eggs rubbed smooth. Chop the whites fine and add a bottle of salad dressing, add slowly a pint bottle of catsup, a half bottle of French mustard, juice of a small onion and three or six pickles chopped fine. Serve either warm or cold.

SCALLOPED FISH.

(Mrs. Walter Davis.)

Take three pounds of fresh halibut, boil until tender and pick into small bits. When cool prepare dressing in following manner: Take one pint of milk, put into suitable dish and place it in a saucepan of boiling water; put into it a few slices of onion cut very fine, a sprig of parsley minced fine, add a piece of butter the size of an egg, a pinch of salt, a sprinkle of white pepper and then stir in two tablespoonfuls of cornstarch. Let all boil up and remove from the fire. Take the dish you wish to serve it in, butter sides and bottom; put first layer of minced fish, then layer of cream, and sprinkle over that some cracker or bread crumbs; then a layer of fish again, and so on until dish is full. Spread cracker crumbs last on the top to prevent the milk from scorching. Bake in oven about twenty minutes.

DRESSING FOR BAKED FISH.

(Mrs. F. A. Graham.)

One-fourth cup of butter, one-half cup of vinegar, one-half cup of water, one egg or two yolks, one teaspoonful of cornstarch. Stir cornstarch into beaten egg. Let butter, vinegar and water come to boiling point, then stir in the egg and cornstarch and turn over the fish.

OYSTERS.

MOCK OYSTERS.

(Mrs. F. A. Graham.)

Grate the corn while green and tender. To two ears of corn allow one egg, beat the white and yolks separately, add to the corn with one or two large crackers grated; season with butter, salt and pepper. Drop this batter from a spoon into a frying pan with hot butter and fry a light brown on both sides.

PAN OYSTERS.

(Mrs. F. A. Graham.)

Lay in a thin pie tin or dripping pan half a pint of large oysters, or more if required; have each oyster lie flat on the bottom of the pan. Put over them a little oyster liquor, but not enough to float. Place them carefully in a hot oven, heat them through (do not bake them), which will take from three to five minutes, according to fire. When done season well with salt, pepper and butter; then place on buttered toast, first moistened with the hot juice from the pan.

Have the "Evans" do your washing.

CREAMED OYSTERS.

(Miss Van Hoesen.)

One pint oysters, one pint cream. Let oysters boil in their own juice for three minutes. Let cream come to a boil. Skim oysters and add to the cream. Add a lump of butter, a tablespoon of flour and season to taste.

OYSTER COCKTAIL.

(Mrs. M. I. Aitken.)

For each person allow the strained juice of one-half lemon, one-half teaspoon vinegar, five drops tobasco sauce, one-half teaspoon horse-radish, one-half teaspoon tomato catsup. Add eight small bluepoints. Let stand five minutes.

PANNED OYSTERS.

(Mrs. H. A. Reese.)

Choose nice oysters. Split Boston crackers or pieces of stale bread; cut round to fill the bottom of patty pans. Put the liquor of the oysters in a pan, boil and skim; season with pepper, salt and butter. Put the cracker or bread into the patty pans, moisten with hot liquor, fill up with the oysters and put on top a piece of butter. Bake fifteen minutes in a hot oven. Put patty pans on a platter and serve hot.

Meats, Poultry, Game and Groceries at Pfeiff's.

SPANISH OYSTERS.

(Mrs. O. M. Blake.)

Cook one-half package spaghetti in salted water one-half hour, and drain. Slice one small onion and brown in butter. Add several medium-sized tomatoes, a tablespoon of flour, salt and pepper to taste, and cook. Butter baking dish. Put in a layer of spaghetti, then a pint of oysters or more, then the tomatoes and onions, pieces of butter, and then another layer of spaghetti. Cover this with cracker crumbs and bake one-half hour.

OYSTER CROQUETTES.

(Mrs. W. A. Woodward.)

One quart of oysters, well drained, one and a half cups of bread crumbs, one and a half cups of cracker crumbs. Gravy—One cup of rich milk, one cup of the oyster liquor, two heaping tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoon of salt, a little pepper. Heat the milk and oyster liquor, rub the butter and flour together, stir in the milk and cook until thick. Let cool. Cut the solid meat of oysters in small pieces with knife. Mix with gravy and crumbs and form into balls about the size of a small hen egg. They will be very soft. Will have to use some dry crumbs on your hands in forming them. Lay on platter and let stand about one hour. They will become more solid and you can shape them better. Dip in beaten egg, roll in dry cracker crumbs, place in frying basket and immerse in hot fat until a light brown. Serve hot.

OYSTER CROQUETTES.

(Mrs. H. A. Reese.)

Scald two teacups of oysters; then chop fine; add one cup cracker dust, one cup mashed potato, one egg, three tablespoonfuls cream and two of butter; season with pepper and salt. Have the mixture as soft as will allow you to make into little rolls. Dip into beaten egg, roll in cracker crumbs, fry in hot drippings to a nice brown.

OYSTER COCKTAIL FOR TWELVE.

(Mrs. F. W. Hill.)

One pint oysters, three-fourths pint catsup, two tablespoons horse-radish, tobasco sauce, salt and pepper to suit taste. Serve very cold.

MEAT.

GENERAL DIRECTIONS.

BOILING—Everything should be gently boiled, rather than boiled fast, in order to be tender. The water should never be allowed to stop boiling before the article is done. The kettle should be kept covered, merely raising the cover to remove the scum. When more water is needed, always use boiling water, adding cold water will ruin anything.

FRYING—The fat must always be very hot; then the surface of anything is almost instantly hardened or crisped when thrown into it; the inside is thus kept free from the grease. The same fat can be used several times for frying the same things, by straining it through a wire strainer. Frying is really boiling in hot lard.

BROILING—The gridiron should be very hot and well greased, cover the gridiron with a baking pan, which will keep the heat in. Birds and fowls should be turned often to be cooked evenly, without being burned. Steak should be turned often to keep the juice in, never put a fork in the lean part of the steak when cooking, as it allows the juice to escape.

BAKING—Meats and fowls should be well basted all the time they are cooking. I would recommend all house-keepers to have a self-basting pan; by using it less fuel is required, and you can always have nicely cooked meats even with the most careless of cooks. Frozen meats should be immersed in cold water until they have thawed. Meats kept a day or two before being cooked are more tender.

EGG AND BREAD CRUMBING—It is best to sift the bread or cracker crumbs. Always keep a jar of each kind of crumbs, which is easily done if a little is added to them every week, using scraps of bread and broken crackers. Have the egg in one plate slightly beaten, and the crumbs in another, roll the article first in the crumbs, then in the egg, then in the bread crumbs again.

LARDING—Cut firm bacon into very narrow strips with a sharp knife, place one end in a larding needle, draw it through the skin and small bit of meat, leaving the strip of pork in the meat. The two ends left exposed should be of equal length, and the larding may be arranged in any fanciful way to suit the cook. If you have no larding needle, the strips of pork can be tied on and thus removed before the meat is sent to the table.

BEEF LOAF.

(Mrs. H. K. Burkett.)

Three and a half pounds of chopped beef, three eggs, six crackers rolled fine, one tablespoon butter, one tablespoon salt, one teaspoon pepper. Mix together thoroughly, but lightly; shape into a loaf and bake one and one-fourth hours.

BEEF LOAF.

(Mrs. J. P. Bratt.)

Three pounds raw veal chopped fine, suet size of an egg, four square crackers rolled fine, six eggs, salt, pepper and sage. Steam or bake two hours. Serve hot or cold.

For choice Meats and Groceries, Go to Henry Pfeiff's, 314 So. Eleventh St. Phone 477.

CRYSTENAH.

(Miss Julia Southerland.)

Two pounds beef, one and a half pounds fresh pork, one onion. Put through a meat chopper. After chopping add two raw eggs well beaten, salt and pepper. Form into a roll, cover thickly with flour and bake about one hour in a good hot oven. Cut pork fat or strips of bacon and put on top before putting in oven.

LAMB STEWED WITH PEAS.

(Mrs. E. R. Wells.)

Cut in inch pieces one pound of lamb. Cook slowly in water to cover until well done; add one pint of green peas. Season with butter, pepper, salt and one-half teacup of cream.

VEAL LOAF.

(Mrs. A. R. Mitchell.)

One and a half pounds veal, one and a half pounds fresh lean pork, chopped together, three tablespoonfuls grated bread crumbs, four eggs, one tablespoonful capers, salt and pepper to taste. The whole well mixed and made into an oblong loaf; then roast two or two and a half hours in a rather slow oven.

VEAL LOAF.

(Mrs. C. H. Gordon.)

Have the butcher chop three pounds of veal and half a pound of salt pork fine, and add to it three eggs, six small crackers (crushed), two tablespoonfuls of milk or cream, one tablespoonful of salt, one tablespoonful of pepper, butter the size of a hickory nut. Mix all well together. Make in long roll, put bits of butter over the top and bake two hours, basting often with the gravy of water and butter. Serve either warm or cold.

The simmering burner on a Gas Range is just the thing for slow boiling.

VEAL LOAF.

(Mrs. A. L. Sullivan.)

One pound salt pork, three pounds lean veal chopped with pork, one pint rolled cracker crumbs, three eggs, one tablespoonful salt, one tablespoonful pepper, one tablespoonful butter, and a little sage or chopped parsley. Mix all together in a loaf. Put half pint water in roasting pan; sprinkle fine cracker crumbs all over the loaf and bake one and a half hours.

VEAL LOAF.

(Mrs. C. H. Gere.)

Three pounds of veal, one cup bread crumbs, two eggs, one rounded teaspoonful salt, one-fourth teaspoonful celery salt, a dash of nutmeg and strong pepper; grate one-fourth lemon peel and add juice of one-half lemon. Mix thoroughly, put in pan, put butter the size of a large egg in small pieces on top. Bake about three hours. Keep moist with little hot water.

PRESSED MEAT.

(Mrs. W. A. Green.)

Chop meat, preferably veal, fine; season well with pepper, salt, paprika and celery salt; pack down in mold (a loaf-cake pan will do). Then in a stewpan put one package Knox's gelatine, two and a half cups water, three bay leaves, six cloves, pinch of thyme and of sage. Boil till gelatine is dissolved, pour through a strainer over the meat till liquid appears to cover. This should cover about seven or eight cups of meat. Put away near ice for twelve hours. It does not need pressing.

POT POURRI OF VEAL OR POULTRY.

(Mrs. Swan.)

Cut in small squares; take same amount of celery, which boil tender. Make a sauce of one pint of milk, one tablespoon of butter, little salt and pepper; thicken with flour. Pour over meat and celery. Serve on toast or shells.

A Gas Range is clean, convenient and economical.

ONE WAY TO USE SCRAPS OF MEAT.

(Mrs. A. K. Griffith.)

About one cup of finely minced meat to a quart pan or baking dish. Have some maccaroni cooked soft, also some tomatoes. First put a layer of maccaroni, then the meat and tomatoes, alternate until the dish is full; season the juice of tomato to suit the taste with salt, pepper and butter, add a few cracker or bread crumbs on top. Put into oven and brown.

MEAT PIE.

(Mrs. W. H. Manchester.)

Two cups flour, one-half teaspoon salt, and two teaspoons baking powder sifted together; two tablespoonfuls shortening, one egg beaten with one cup of milk; mix with flour. Stir with spoon and do not roll. Cook meat until tender and put in bottom of pan; nearly cover with gravy made of the stock and flour, well seasoned. Add crust and bake.

HASH CAKES.

(Mrs. C. A. Robbins.)

Take two cups cold mashed potatoes, one cup cold chopped meat, one small onion chopped fine, salt and pepper to taste. Mix all together thoroughly and make into small round flat cakes. Fry in hot butter or lard in skillet, turning so as to brown on both sides. Remove to platter. Stick point of salted almonds in top of each cake, garnish with parsley and serve hot.

For sideboard or water pitcher—Cooper's Manufactured Ice.

HAMBURG STEAK.

(Mrs. F. W. Hill.)

Two pounds Hamburg steak, one egg, one cup sweet milk, one tablespoon flour, one tablespoon butter; season to suit taste. Beat all together ten minutes and bake one-half hour.

ROAST YOUNG PIG.

(Mrs. C. Rocke.)

Scald and clean the pig carefully. Make a dressing of bread crumbs, tart apples, salt and pepper; stuff, sew up, fasten the legs back so that the under part will crisp nicely, dredge with flour and put into a hot oven. Baste frequently with melted butter. When done, pour off the fat from top of drippings, add water to the remainder and thicken for gravy. Serve in a gravy dish. Stand pig on a platter in a bed of carnations and smilax, with a whole lemon in its mouth.

HAM BOILED IN CIDER.

(Mrs. L. C. Richards.)

Put a pint of cider and a cup of brown sugar into enough water to cover the ham, boil three hours or until the skin will peal off easily, remove the skin, cover the ham with crust of sugar and bake in a slow oven three hours. Dissolve a cup of sugar in a pint of cider and baste the ham frequently while baking. If the cider is very sweet, use less sugar.

STUFFED STEAK.

(Mrs. A. K. Griffith.)

Take a piece of round steak; make a dressing as for fowl. Roll up and steam two hours, then brown in oven a little, or, if preferred, this can be baked in the oven.

BAKED HAM.

(Mrs. A. L. Sullivan.)

Soak a medium-sized ham in tepid water for twelve hours. Trim off all the rusty pieces and make a dough of flour and water. Roll this out rather thickly and envelop the ham entirely in it. Place in a baking dish and bake in a moderate oven for four hours. When done, carefully remove the crust and skin, rub the ham all over with yolk of egg and sprinkle with very fine bread raspings, or, if preferred, it can be glazed in the usual way. Baked ham is a very delicious dish and considered by many to be very superior to boiled.

HAM PATTIES.

(Mrs. A. R. Talbot.)

One cup boiled ham ground, two cups bread crumbs, sweet milk enough to moisten to make paste, a little red and black pepper. Line gem pans with this paste and fill with very fresh egg. Put in hot oven until egg is thoroughly set and creamy (not too hard). Serve on hot platter garnished with parsley.

POULTRY.

CREAMED CHICKEN.

(Mrs. I. M. Raymond.)

One chicken of four and a half pounds, four sweetbreads, one can of mushrooms. Boil chicken and sweetbreads and cut up as for salad. Put four coffee cups of milk into a saucepan and four large tablespoons of butter and five tablespoons of flour in another and stir until melted; then pour on the milk until it thickens. Flavor with one-half of small onion, half a nutmeg grated, salt, black and red pepper; season highly. Put in a bake-dish, cover with bread crumbs and small pieces of butter and bake twenty minutes. Sweetbreads should be soaked from one to three hours in salt water and boiled twenty minutes, then throw into cold water for five minutes.

You get the best grades of flour at Lindell Grocery.

CREAM OF CHICKEN AND POTATOES.

(Mrs. J. H. McMurtry.)

Slice a pint of potatoes and a small onion and cook tender in a pint of water; add three pints of chicken broth, two cloves and some sprigs of parsley, and simmer for fifteen minutes. Press through a sieve and add a half pint of hot milk or cream and minced parsley. Serve with small fried croutons, passed on a dish with a folded napkin under them.

CREAMED CHICKEN.

(Mrs. F. W. Hill.)

Two chickens boiled tender, two sweetbreads boiled twenty minutes and left to stand in water in which boiled until cold (tenderloin is just as good), one can mushrooms cut up. Take one quart milk and cream, boil and thicken with two tablespoonfuls of flour, add butter and seasoning. Mix all together, sprinkle top with bread crumbs and lumps of butter. Bake one-half hour.

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CHICKEN PIE.

(Mrs. S. S. Bell.)

Cook chicken until you can separate the meat from the bone; season with salt and pepper and some of the soup it was cooked in; chop fine. For the crust make a good baking-powder biscuit dough; roll out half and spread with butter. Put other half on top and cut out and bake as any other biscuit. When done separate and spread chicken between and serve hot with gravy made from the soup chicken was cooked in, seasoned with salt and pepper and thickened.

Choice Meats and Groceries at Henry Pfeiff,s, 314 So. 11th St. Phone 477.

CHICKEN PIE.

(Mrs. W. E. Jakway.)

Cover the chicken with water. Let it simmer gently until two-thirds done; then salt the broth around the chicken to taste and cook until the meat is ready to fall from the bone; remove bones and lay the chicken in the bottom of the baking dish. Then prepare a sauce: Three tablespoonfuls of melted butter, to which add three of flour, a little pepper, mix well. To this add five cups of warm broth and cup of milk or cream. Let this cook to a bubbling and pour over chicken in baking dish, reserving some for gravy boat. Place the dish in oven to keep to cooking point while you prepare a crust: Two cups of flour in a mixing bowl, two scant teaspoonfuls of baking powder and one-half teaspoon of salt, two tablespoonfuls of shortening rubbed through the flour; beat one egg light, to it add one cup milk; then add this to the flour mixture, stirring to a batter, laying it over the chicken in spoonfuls. Then bake.

BAKED CHICKEN.

(Mrs. J. A. Piper.)

Disjoint same as for stewing. Lay the pieces in a shallow pan and pour over the meat sweet cream in proportion to one cup to each chicken; season to taste. Baste occasionally with the liquor formed by the cream and juice of the meat, and as fast as the pieces brown turn them.

ALMA CHICKEN PIE.

(Mrs. J. A. Piper.)

Cut up a chicken and stew until done, seasoning with salt. Make a dough as for baking-powder biscuit, using a quart of flour and making quite short; roll, line the sides of the pan with a very thin crust and put in the chicken, seasoning with butter and pepper. Set the kettle in which the chicken was cooked, and in which the liquor remains, over the fire. Beat a heaping tablespoon of flour smooth in cold milk and stir into the liquor, adding milk and seasoning until you have an abundance of well-seasoned gravy. Pour a part of this over the chicken and cover with a top crust; cut a hole in the top crust and pinch it down around the edges of the pan. Bake one-half hour. Be sure to have plenty of gravy, but do not fill the pan too full or it will boil over. If a teacup be placed upside down in the pan before the upper crust is put on the gravy will not boil over so easily.

CHICKEN POT PIE.

(Mrs. Swan.)

Take chicken weighing about three pounds, singe and wash it, then joint. Put on to boil with plenty of water to cover it; add water as it boils away. Skim off all the scum and fat; season with salt and pepper. When done, which should be in three hours, pour off all gravy except enough to keep chicken from burning. Make dough of one pint of flour sifted with two teaspoonfuls of baking powder; rub in one heaping teaspoon of lard. Moisten with one-half pint of milk to which has been added the beaten yolk of one egg; add one-half teaspoon of salt. Roll out half an inch thick, cut in squares, put on top of chicken, cover tightly and let steam fifteen minutes. Thicken gravy with flour.

FRIED CHICKEN.

(Mrs. H. B. Harvey.)

Cut the chicken in pieces; make an egg batter and dip each piece in and then roll in flour. Have your lard hot and place the pieces in it carefully. Salt a little and cook slowly until each piece is a delicate brown.

CHICKEN CROQUETTES.

(Mrs. A. S. Raymond.)

One chicken, four eggs, two tablespoonfuls crackers, one lemon's juice, one onion, one-half cup chicken gravy, salt and pepper. Roll in egg and cracker crumbs and fry in hot lard. Gravy for the same: Two quarts of milk, one-half cup butter, with flour enough to make a smooth gravy. Rub flour and butter together and stir in milk. Season to taste.

PRESSED CHICKEN.

(Mrs. C. C. White.)

Boil one or two chickens in enough water to cook very tender. Take them out when done, remove all the bones and mince the meat very fine; season with salt, pepper and butter and return it to the water in which it was boiled. Cook until the liquid is nearly gone, then pour it into a deep dish; lay a plate over it, put on a weight and set away in a cool place. Serve in slices.

Choice Cut Flowers at C. H. Frey's, 1133 O St.

ROAST TURKEY AND CHESTNUT DRESSING.

(Mrs. Henry E. Lewis.)

When dressed wipe dry and dredge with flour, salt and pepper. Fill the body with the following dressing and allow for baking fifteen minutes to a pound: Throw one pound of French chestnuts into boiling water after shelling; take out and rub off the skins, cover with boiling water and simmer for one hour; take out and mash fine. Chop one pound of veal and one-half pound of salt pork very fine and add half of the chestnuts to this; work together well and add one-half teaspoonful of pepper and two teaspoonfuls of salt and one cupful of stock. Stuff turkey, truss and roast. The remaining half of the chestnuts are for the sauce. This should be at least one pint of chestnuts to one quart of stock. Boil together, rub one tablespoon of flour and two of butter together and stir in saucepan until dark brown. Stir into the sauce and cook until right consistency for gravy. Add one teaspoonful of lemon juice, salt and pepper to taste. When ready to serve rub through a sieve.

VEGETABLES.

BOSTON BAKED BEANS.

(Mrs. H. B. Harvey.)

Four cupfuls of navy beans put on to boil in plenty of cold water; let them boil until, when exposed to the air, the skins break. Put them into a covered bean pot with two tablespoonfuls molasses, one and a half tablespoonfuls of salt, and fill nearly to top of pot with boiling water. Take one-half pound salt pork, part lean; cut the rind into slices, put on top of beans and bake all day, occasionally adding a little boiling water. When done they should be just moist.

RALSTON BAKED BEANS.

(Mrs. G. A. Adams.)

Parboil, after which add sugar, salt and enough pork chops to season well, and bake until done.

Remember in ordering, Pfeiff's phone is 477.

BAKED CABBAGE.

(Mrs. Turner.)

Soak one hour, cut up in medium-sized pieces and boil ten minutes uncovered. Drain and pour over it the following sauce: One tablespoonful of butter, one tablespoonful of flour, one cupful of milk, salt and pepper to taste. Put in a baking dish, cover with crumbs and bake one hour.

BAKED MACCARONI.

(Mrs. L. C. Richards.)

Break Maccaroni into small pieces and boil until tender. Drain water off, take a pudding dish, rub with butter, put in a layer of maccaroni, sprinkle with salt and pepper and cover well with small pieces of butter. Then add a layer of grated cheese, another layer of maccaroni and so on, finishing off with cheese. Pour over it milk enough to come to the top and bake three-quarters of an hour.

SCALLOPED CABBAGE.

(Mrs. F. N. Hotaling.)

Cut cabbage coarse and boil fifteen minutes in salt water; put pinch of soda in the water, then drain and put layer of cabbage and layer of toasted bread crumbs, with pieces of butter; cover with milk and bake until brown.

STUFFED POTATOES.

(Mrs. John Kreig.)

Take six medium large potatoes, bake until done, take off one end of potatoes; with small spoon take out meat and season with salt, pepper and butter and rich cream, mash fine, return to cases and put back in oven until thoroughly hot. Serve.

SWEET POTATO CROQUETTES.

(Mrs. H. A. Shannon.)

Add tablespoon butter, half teaspoon salt, two eggs to one pint hot, sifted sweet potato; cool, form into croquettes, dip into cracker crumbs then into yolks, re-crumb and fry in deep fat. Garnish with parsley and olives.

Order your Flowers for Weddings and Receptions at C. H. Frey's.

RICE FRITTERS.

(Mrs. J. H. McMurtry.)

Boil large cupful of rice, with a little salt, until tender. Beat it thoroughly in one quart of milk; take three eggs and enough flour to make it the proper consistency, shape into small cakes and fry in lard.

TOMATOES AND MACCARONI.

(Mrs. C. N. Baird.)

Boil maccaroni in salted water until done; have a can of tomatoes on cooking with a small onion; when done strain through a colander; then put on stove with a pinch of cayenne pepper, sugar to taste, a piece of butter, a little flour mixed with milk. Boil up and pour over maccaroni and serve hot.

CORN OYSTERS.

(Mrs. J. H. McMurtry.)

One pint of grated fresh corn, one egg, one teacup full of flour and one-half cupful of butter, rubbed together, one teaspoonful salt, one of pepper; stir well. Fry as oysters.

ESCALLOPED CORN.

(Mrs. Hutchinson.)

Cut corn from six large ears (or one can of corn), crush crackers, not too fine, butter a deep dish or pan and cover the bottom with crackers and put in a layer of corn with salt, pepper and bits of butter; then a layer of crackers, then corn, and so on until dish is filled; finish with crackers and cover with bits of butter. Pour over the whole a pint of milk and bake one hour.

CORN OYSTERS.

(Mrs. W. H. Boney.)

To one quart grated corn add three eggs, four soda crackers grated fine; beat well and season with salt and pepper. Have ready in skillet butter and lard, or beef drippings, in equal proportions—hot but not scorching. Drop in little cakes about the size of an oyster (for this purpose using a teaspoon); when brown turn and brown on other side. If the fat is just the right heat the oysters will be light and delicious, but if not, heavy and soggy. Keep in dish well covered and serve hot. It is better to add the beaten whites of eggs just before frying.

PANNED TOMATOES.

(Mrs. E. R. Wells.)

Use smooth, medium-sized tomatoes, cut in halves, lay in baking pan skin side down, add a sprinkling of sugar, salt, pepper and one-fourth teaspoon of butter to each portion. Set pan in a hot oven and roast forty-five minutes. Lift carefully from pan and lay each piece on a square of toast. Heat one pint of milk, when boiling add two tablespoonfuls of flour, one of butter mixed. Cook three minutes, add to the juices in pan from which tomatoes were removed, stir well, season, pour over tomatoes and toast.

SALADS AND SALAD DRESSINGS.

BANANA SALAD.

(Kensington Circle.)

Cut the banana lengthwise on one side, remove the banana and place boat on a lettuce leaf; cut the banana in dice, fill the boat and put on a spoonful of dressing and garnish with a piece of parsley and English walnuts.

Dressing—Yolks of eight eggs, one tablespoon of vinegar, one-half cup of sugar, butter size of an egg. Boil; then beat until smooth.

Only the Best kept at Pfeiff's, 314 So. 11th St.

FRUIT SALAD.

(Mrs. J. H. McMurtry.)

Have dainty, pretty glasses and fill them with chopped pineapple, thinly sliced bananas, white grapes cut in halves and seeded, the pulp and juice of the orange and candied cherries. Cover with a dressing made of four tablespoonfuls of powdered sugar, one gill of sherry, one tablespoonful of maraschino and two of champagne. Stir until the sugar is dissolved and then pour over the fruit and let them stand in a cold place an hour before serving.

SALMON SALAD.

(Mrs. S. M. Melick.)

One can salmon, four sour cucumber pickles diced, four hard boiled eggs diced, six large square crackers rolled, teacup of crisp celery diced. Mix all lightly together with some of the following dressing: One pint sour cream, one pint vinegar, tablespoon mustard, teaspoon sugar, teaspoon salt, one-fourth teaspoon pepper, butter size of small egg. Let come to a boil and pour over the beaten yolks of six or more eggs. Beat till it thickens. This dressing will keep two weeks if kept cool, and is fine for almost any kind of salad.

GRAPE FRUIT SALAD.

(Mrs. A. L. Sullivan.)

Carefully remove pulp from two large grape fruit in as large pieces as possible, being careful to remove all the white, bitter, fibrous skin. Mix pulp with a cup of blanched English walnuts or pecan nuts. Then mix with French dressing or mayonnaise and serve on crisp lettuce leaves. May add Malaga grapes if liked, but be sure and remove the seeds.

TOMATO SALAD.

(Mrs. D. A. Risser.)

One-half can of tomatoes, one bay leaf, four cloves, one-half teaspoon of pepper, one-half teaspoon of salt, ten drops of onion, one-third box gelatine soaked in one-third of a cup of cold water, two tablespoons vinegar. Simmer fifteen minutes and run through sieve. When cold slice down with tablespoon of mayonnaise dressing.

Did you ever try Hotaling's Grocery? If not, Why not?

FRUIT SALAD.

(Mrs. J. P. Bratt.)

One can grated pineapple, four oranges cut up fine, six bananas (sliced), three lemons (juice only), one-half box of Knox's gelatine. Pour one cup cold water on gelatine; when soft add two and a half cups boiling water and two cups sugar. Have fruit well mixed; add when cool. Set on ice five or six hours. Serve cold, with or without cream.

FRUIT SALAD.

(Mrs. John Krieg.)

One box of gelatine soaked in one-half pint cold water thirty minutes, add one-half cup sugar, juice three lemons, juice one-pound can of sliced pineapple, boiling water to make two quarts of liquor. When cold enough to set add ten cents worth of candied cherries, same of pecans, or any nuts preferred, and the pineapple cut in cubes.

NUT SALAD.

(Mrs. G. L. Woodward.)

Take one quart of cabbage chopped fine, also one-half pint of celery chopped fine, add one teacup of mixed nuts broken fine, pinch of salt, and mix well. Serve with any kind of salad dressing desired.

COOKED MAYONNAISE.

(Mrs. Ada Raymond Lansing.)

For every yolk of an egg one tablespoonful of vinegar and one even tablespoonful of butter. Put vinegar in double boiler to heat; add eggs well beaten; cook together until stiff, being careful to stir constantly from the sides of the dish. Remove from fire and stir in butter until cool and perfectly mixed. This mixture may then be placed in a can in a cool place and kept for two weeks or more. When needed thin some of the mixture with cream enough to make it possible to rub it through a hair sieve. Add seasoning of salt, pepper, mustard, sugar, etc., according to kind of salad to be made. Thin with more cream, or without thinning more add whipped cream, thus making a thick, decorative dressing. This mixture may be conveniently made when making angel food or white cake, where the yolks of the eggs are not used. For fruit salad always use whipped cream and mustard and sugar for seasoning. For vegetable or meat salad never use whipped cream; season with salt and mustard, and in cabbage salad, sugar also. A pint and a half of whipped cream and twelve eggs will serve between thirty and forty.

Everybody likes Clear, Pure Ice like Cooper's Manufactured.

SOUR CREAM SLAW.

(Mrs. A. E. Upton.)

To one quart of finely chopped cabbage add one cup of sour cream, whipped, into which has been stirred two tablespoonfuls of granulated sugar and two of good vinegar; salt the cabbage while chopping.

VEGETABLE SALAD.

(Mrs. J. P. Bratt.)

One cup cold boiled potatoes, chopped; one cup raw cabbage, chopped; one-half cup celery, chopped; one cup sweet cream, one tablespoonful sugar, one tablespoonful vinegar, one teaspoonful mustard, one teaspoonful salt. Garnish on top with hard boiled eggs. Set on ice.

VEAL SALAD.

(Mrs. H. A. Tebbetts.)

Two cups chopped cold veal, one-half can peas, one-half can mushrooms, one cup of chopped celery, one cup chopped English walnuts. Serve with salad dressing thinned with whipped cream.

FRUIT SALAD.

(Mrs. C. S. Harpham.)

Cut and mix six large sour apples, one orange, three bananas and a large bunch of celery; add a cup and a half of English walnuts and cover with mayonnaise dressing. Serve daintily on lettuce or large nasturtion leaves.

You can regulate the Gas with a Gas Range so nicely that you get just the heat you want.

POTATO SALAD.

(Mrs. A. L. Sullivan.)

Eight good sized potatoes boiled in the jacket and peeled while warm. Cut evenly into fine slices, and thoroughly mix with mayonnaise dressing made as follows: Eight yolks of fresh eggs, one tablespoonful vinegar to each yolk; beat till very light; boil in double boiler, stirring with egg beater till very light and well done; add lump fresh butter size of walnut and big pinch of salt; stir till cool, then add tablespoonful finely chopped onion, one-half teaspoonful red pepper—or more if not hot enough. Thin either with thick sweet or sour cream. May add one-half teacupful of finely chopped celery if liked. This is a good plain mayonnaise.

CHICKEN SALAD.

(Mrs. J. M. Thompson.)

Boil one chicken tender; chop moderately fine the whites of twelve hard-boiled eggs and the chicken ,add equal quantities of chopped celery and cabbage; mash the yolks fine, add two tablespoons butter, two of sugar, one teaspoon mustard; pepper and salt to taste; and lastly, one-half cup good cider vinegar; pour over the salad and mix thoroughly. If no celery is at hand use chopped pickled cucumbers or lettuce and celery seed. This may be mixed two or three days before using.

Dr. H. A. Shannon, Dentist, 1136 O St., Lincoln, Neb.

POTATO SALAD.

(Mrs. J. A. Piper.)

Six medium-sized potatoes boiled with skins on, six hard-boiled eggs, a small stalk of celery. Chop all, but not too fine. Add half a cup of meats of English walnuts. For dressing use the mayonnaise dressing given by Mrs. Gund. If too thick thin with cream. If you cannot get celery, use a little celery seed.

SALMON SALAD.

(Mrs. J. A. Hornberger.)

Yolks of eight eggs well beaten, one-half teaspoon mustard, cayenne pepper point of teaspoon, teaspoonful sugar, one-half cup vinegar, salt. Mix well and cook ten minutes in double boiler. Thin as desired with whipped cream. Cut celery into three-fourth inch lengths and use twice as much celery as salmon; the celery to be added just before serving.

SALAD DRESSING.

(Mrs. Geo. Schwake.)

One cup vinegar, not too strong, one cup of sweet cream, one-half cup of butter, eleven yolks of eggs, three tablespoons of sugar, one teaspoon of salt. Boil the vinegar, butter, sugar and salt together. Beat the eggs well, add the cream and beat together, pour the boiling mixture into the beaten eggs and cream. Cook all in double boiler or granite vessel.

TOMATO SPIC.

(Mrs. H. A. Reese.)

Boil together one can tomatoes, two heads of celery, five or six bay leaves, one onion; strain through a sieve and add three-fourths of a package of gelatine soaked in a cup of cold water; then add a pint of boiling water. Mix with the tomatoes, season with paprika and salt to suit the taste, add the juice of one lemon, run the mixture into small cups or glasses. When cold turn out on lettuce leaves and serve with mayonnaise. This rule will serve twelve persons.

SALAD DRESSING.

(Mrs. E. W. Allen.)

One teaspoon salt, one teaspoon mustard, one tablespoon of butter, two tablespoons of sugar, three tablespoons of cream. If you wish to keep it omit cream and add when you are ready to use—one-half cream, one-half salad dressing. Yolks of four eggs, one cup of cider vinegar—if very strong use one-third water to two-thirds vinegar. Cook and strain.

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MAYONNAISE DRESSING.

(Mrs. Gund.)

Yolks of twelve eggs, one-half cup of butter, one cup of vinegar, one cup of sweet cream, one tablespoonful of ground mustard, three tablespoonfuls of sugar, one teaspoonful of salt, a pinch of cayenne pepper, juice of one lemon. Mix the mustard with a little boiling water. Let all cook slowly until the consistency of cream.

MAYONNAISE DRESSING.

(Mrs. Fred Hurd.)

[illegible]easpoons of sugar, two teaspoons of butter, one tea-[illegible] mustard, one-fourth teaspoon of red pepper, one-[illegible]aspoon of salt, two eggs, one pint sour cream, one pint [illegible] Heat the vinegar before adding the rest, then b[illegible] till [illegible]hick as cream.

MAYONNAISE.

(Mrs. S. H. Burnham.)

Yolks of three eggs, a small pinch of cayenne pepper, one-half teaspoonful of salt, one teaspoonful of vinegar, three-fourths of a pint of best olive oil and one teaspoonful of prepared mustard. Put the yolks in a bowl and mix in the salt, pepper and mustard; stir with a fork and drop in the oil slowly until it thickens. Add the lemon juice and vinegar, stirring constantly until thoroughly mixed.

TORQUOISE SALAD.

(Mrs. Mae Melick McCandless.)

One pint of pared and diced apples, one pint of crisp diced celery, one-half pint chopped English walnuts, one candied red pepper cut into one-eighth inch squares (with scissors). Mix all lightly together and use either mayonnaise dressing or the one given below. Garnish with walnut halves and sprigs of celery.

Dressing—Beaten yolks of three eggs, teaspoon of salt, teaspoon of mustard, tablespoon butter, celery salt, paprika, one-half cup hot vinegar, one cup cream and the beaten whites; cook.

GOOD DRESSING FOR COLD SLAW OR SALADS.

(Mrs. Fred Hutchins.)

Beat three eggs, add one gill vinegar and one gill water. When it begins to thicken stir in butter size of a hickory nut, a teaspoon salt and a large spoonful of white sugar. When cool add mustard and pepper to taste.

TOMATO SAUCE FOR MEATS.

(Mrs. W. A. Green.)

One can strained tomatoes, two tablespoons mirapoix. Boil and serve hot.

Mirapoix—Four tablespoons fat or butter, one onion, one teaspoon parsley, one carrot, one teaspoon thyme, one bay leaf, six peppers, three cloves. Boil fifteen minutes and strain; bottle. Will last several months.

CHEESE.

CHEESE STRAWS.

(Mrs. Musselwhite.)

Two cups of grated cheese, half cup of butter, half cup of flour, yolk of one egg, pinch of cayenne pepper. Mix like pie crust, roll thin, cut in strips of about three inches and bake in a moderate oven.

CHEESE STRAWS.

(Miss Edna Harley.)

One cup grated cheese, two tablespoons cold water, two tablespoons melted butter, salt, enough flour to make a soft dough. Roll very thin, cut in strips one-fourth inch wide and bake in a medium hot oven.

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WELSH RAREBIT.

(Mrs. E. P. Hovey.)

One pound full cream cheese, three-fourths cup of beer, yolk of one egg, pinch of salt, bit of butter, one level teaspoonful of dry mustard, one teaspoonful of Worcestershire sauce, a few dashes of paprika, a few drops of tobasco sauce. Into the chafing dish put a small bit of butter, and when it has melted stir in the cheese, which has been cut into thin slices (this saves grating and is equally as effective). Next take the beer and gradually pour it on the cheese while constantly stirring same. When the cheese has been reduced to a liquid mass gradually stir in the yolk of the egg, which has been previously mixed with the mustard, paprika salt, Worcestershire and tobasco. Cook a minute or two and serve on thin slices of toast or salted wafers. This amount is sufficient for four or five people. Cream can be substituted if one objects to the use of beer, but with these ingredients the beer seems to blend better than does the cream, and it really makes a better rarebit.

CHEESE STRAWS.

(Mrs. H. K. Burkett.)

One cup of flour, one cup of grated cheese, a lump of butter the size of a walnut, a small pinch of cayenne pepper. Mix all together with water, roll thin, cut in fine strips and bake a light brown. Serve piled on fancy plates log-cabin fashion.

CHEESE STRAWS.

(Mrs. Fred. Gardner.)

One cupful grated cheese, two tablespoonfuls butter. Cream butter and cheese thoroughly, add three tablespoonfuls of water, a little cayenne pepper and flour enough to roll out. Cut in strips one-half inch wide and bake in quick oven till a light brown.

CHEESE BALLS TO SERVE WITH SALADS.

(Mrs. May C. Whitaker.)

Mix with one package of Neufchatel or cream cheese sufficient sweet cream to make it roll well, add chopped almonds and roll in the hands into balls. Roll these in chopped parsley and place on plate to harden.

PUDDINGS AND CREAMS.

A TEXAS DESSERT.

(Mrs. W. J. Bryan.)

Two rather small cups of raw dried apricots, cook soft and rub ~~slowly into the flour and butter. Cook well for twenty minutes,~~ through colander, one-half box gelatine well softened, sugar to taste, whites of three eggs well beaten. Put on ice and when set serve with whipped cream.

HUCKLEBERRY PUDDING.

(Mrs. S. G. Dorr.)

One pint of molasses, one teacup of warm water, one quart of huckleberries; one tablespoon of cinnamon, one tablespoon of ginger, one tablespoon of cloves, one teaspoon of soda, one teaspoon of salt, about one and a half quarts of flour. Boil three hours. Half of this is sufficient for small family.

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PRUNE SOUFFLE.

(Mrs. I. G. Chapin.)

One-half pound prunes, cooked and chopped fine, whites of six eggs beaten very stiff, twelve tablespoons of granulated sugar. Mix together lightly and flavor with vanilla. Bake in moderate oven for twenty minutes. When done leave in the oven with the doors open until ready to serve.

PRUNE WHIP.

(Mrs. G. L. Woodward.)

After seeding one and a half pints of prunes—cook well, chop fine, add one teacup heaping full of English walnuts chopped fine, add also whites of six eggs beaten to a stiff froth, sweeten prunes till very sweet. Mix well with beater. Brown in quick oven and serve with whipped cream.

FRUIT PUDDING.

(Mrs. C. S. Rainbolt.)

Two eggs, one cup milk, one-half cup molasses, one-half cup suet chopped fine, one teaspoon salt, one teaspoon cloves, one teaspoon nutmeg, one teaspoon cinnamon, two teaspoons baking powder. Sift the baking powder three times in three small cups flour; one pound raisins, one pound currants. Steam four hours. Dressing—One-half cup butter, two cups sugar, a little nutmeg, three tablespoons brandy.

CHEESE SOUFFLE.

(Mrs. A. S. Raymond.)

One and a half cupfuls of sweet milk, two tablespoons of flour, two tablespoons of butter, five eggs, one cup of grated cheese. Let the milk come to a boil, then add flour and butter beaten together; remove from the stove after it has boiled smooth. Beat eggs separately, put in yolks after taking from the stove, then add whites and lastly the cheese. Bake thirty minutes in a quick oven.

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MAPLE PARFAIT.

(Mrs. J. L. Kellogg.)

One pint of thick cream whipped, yolks of four eggs beaten, three-fourths cup maple syrup. Cook yolks and syrup in double boiler until it thickens, stirring constantly. When cool add the whipped cream and pack in ice three or four hours.

FIG PUDDING.

(Mrs. W. J. Robinson.)

One-half pound figs, one-half pound suet chopped fine, one-half pound each brown sugar and bread crumbs, cup of flour, two apples chopped fine, one-half cup sweet milk, three eggs, whites and yolks beaten separately. Mix sugar, eggs and milk and stir in other ingredients. Put in a buttered mold and steam three to four hours.

FROZEN PUDDING.

(Mrs. A. M. Putnam.)

One generous pint of milk, two cupfuls of granulated sugar, a scant half-cup flour, two eggs, two tableshpoonfuls gelatine, one quart of cream, half a pound of candied cherries, four tablespoonfuls of wine. Let milk come to a boil. Beat the flour, one cupful sugar, and the eggs together and stir into the boiling milk. Cook thoroughly and add the gelatine, which has been soaking one or two hours, in enough cold water to cover it. Set away to cool. When cool add the wine, sugar and cream. Partly freeze then add candied fruit and finish freezing. It is better to let stand an hour or two packed in ice.

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STEAM PUDDING.

(Mrs. Carl Funke.)

Three eggs well beaten, one-half cup of sweet milk, one-half cup of melted butter, one heaping cup of flour sifted, one cup of raisins seeded and cut half and well floured, three small teaspoons of baking powder. Put into mold and steam one hour.

Hard Sauce—One egg, one cup of sugar, one-half cup of butter. Cream the sugar and butter, then add egg; three tablespoons of brandy, one-half glass of currant jelly, grating of nutmeg.

CHOCOLATE PARFAIT.

(Mrs. E. R. Wells.)

One cup of granulated sugar, one-fourth cup of water, two ounces of chocolate, four yolks of eggs, one pint of cream, vanilla. Melt chocolate by standing over hot water, boil sugar and water to a thick syrup and pour over chocolate. When slightly cool add to the well beaten yolks of eggs, place over fire in double boiler and cook until mixture thickens, stirring the while. Take from the fire, beat until cool and light, stir in gently the whipped cream, put into baking powder cans, pack in ice and salt, and let stand four hours.

PEACH SOUFFLE.

(Mrs. S. G. Dorr.)

A cold sponge cake, or lady-fingers laid on bottom of a dish, Cut up fresh peaches and lay on thick. Beat whites of five eggs stiff, add pulverized sugar until thick, then brown and serve with whipped cream.

CHERRY STEAMED PUDDING.

(Mrs. A. R. Talbot.)

In two heaping cups flour stir three teaspoons baking powder, one tablespoon melted butter and one cup sweet milk in which one cup cooked cherries (drained) has been stirred, add a little salt and steam in buttered pudding mold or baking powder cans one hour. Sauce—Melt one-half cup butter and stir slowly into it two tablespoons flour. In one cup boiling water dissolve one cup sugar; add one cup cherry juice. Stir all in double boiler; if lumpy strain. Serve hot.

ANGEL PARFAIT.

(Mrs. E. R. Wells and Mrs. Geo. Schwake.)

One-half cupful of water and sugar each, boiled until it spins a thread, add to the well-beaten whites of three eggs, beat well and flavor. When cold stir in gently a pint of cream well whipped. Put in pound baking powder cans, pack in ice and salt four hours. Garnish with candied cherries. The addition of ground hazelnuts or almonds before freezing makes a delicious nut parfait.

PINEAPPLE SOUFFLE.

(Mrs. C. G. Crittenden.)

One can sliced pineapple, one-half box gelatine, one cup sugar, one cup water, one pint cream (a pint before whipping). Dissolve gelatine in water and let stand an hour, add sugar and juice of pineapple; put on stove. Chop pineapple fine; let it all come to a boil, add a little lemon juice and let it get cold, but not stiff; add cream which has been beaten stiff; put in a mold to harden. Serve with whipped cream.

VEGETABLE PUDDING.

(Mrs. Mary Dillon.)

One cup suet, one cup grated potato, one cup grated carrot, two cups flour, one teaspoonful soda, one cup raisins, one cup currants, one teaspoon each of cinnamon and nutmeg, one cup sugar. Steam two or three hours. Serve with caramel sauce.

ANGEL PARFAIT.

(Mrs. Geo. Schwake.)

One-half cup of sugar, one-half cup of water. Cook until it threads and add to stiffly beaten whites of three eggs. When cold add a pint of cream whipped and flavored with any preferred extract. Put in cans and pack in ice and salt for four hours.

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SUET PUDDING.

(Mrs. Hutchinson.)

One cup of bread crumbs, one cup of flour, two-thirds cup of suet, one cup of raisins, one cup of currants, one cup of sweet milk, one cup of New Orleans molasses, cinnamon and cloves to taste, one tablespoon of soda. Put in a tin bucket, set in boiling water and cook two and one-half hours. Serve with a rich sauce.

STEAMED SPICE PUDDING.

(Mrs. W. A. Lindly.)

One-half cup butter, one-half cup sugar, not quite one-half cup New Orleans molasses, one-half cup cold coffee, two eggs, two cups flour, one-half teaspoon alspice, one-half teaspoon cinnamon, one-half teaspoon cloves, one and a half cups raisins, one level teaspoon soda in a little water. Steam two hours. Serve with hard sauce or the following vanilla sauce: Two tablespoons cornstarch moistened in a little cold water, add one pint of boiling water; cook one minute, add one cup sugar. Pour while hot over two well-beaten eggs, two teaspoons of vanilla extract and two large tablespoons of butter.

SUET PUDDING.

(Mrs. Grant Watkins.)

One cup suet chopped fine, one cup of molasses, two cups of flour, one and a half cups sweet milk, one teaspoonful each of soda, cinnamon and cloves, one cupful of raisins. Steam two hours without lifting the cover. Serve with cherry sauce.

QUAKER PUDDING.

(Mrs. W. A. Green.)

Two quarts milk, one-half teacup rice, one teacup sugar, one teaspoon salt. Cook in moderately hot oven two hours, stirring occasionally to prevent sticking. Vanilla flavoring. Serve cold.

PINEAPPLE TAPIOCA.

(Mrs. E. E. Woodward.)

One and a half cups pearl tapioca; soak over night. In the morning let stand on back of stove till clear, add one cup sugar, one-half can of grated pineapple, juice of one lemon, whites of two eggs well beaten. Eat cold with whipped cream.

PRUNE PUDDING.

(Mrs. A. L. Sullivan.)

The whites of eight eggs whipped stiff, four tablespoons of granulated sugar; beat well into the whites of eggs. Stew quarter of a pound of prunes, and when cold mash them and mix through the white of eggs. Bake in a round earthen dish twenty minutes. When cold turn it out on a platter, and whip cream and pour over it just before serving.

CORPORATION PUDDING.

(Miss Edna Harley.)

Stir into one pint boiling milk three even tablespoons flour and one even tablespoon cornstarch, add small piece of butter; Beat four eggs, yolks and whites separately, and when milk has cooled a little stir in the eggs; flavor with vanila. Put pudding dish into a pan of boiling water and bake one-half hour. Sauce: One-half cup butter, one egg, one cup sugar; beat very light. Pour over this boiling water and season with vanilla.

RICE MERINGUE.

(Mrs. J. M. Shreve.)

One cup rice boiled in water until soft, drain, cool and add one quart milk, the well-beaten yolks of three eggs, three tablespoonfuls sugar; flavor with lemon or vanilla. Bake one-half hour. Let it cool, beat the whites of the eggs, add two tablespoons sugar, spread it over the pudding and slightly brown.

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SNOW PUDDING.

(Mrs. A. L. Sullivan.)

Pour a cup of cold water over one-half package of gelatine. When soft add one and one-half cups sugar, one cup of boiling water and the juice of one lemon; add the whites of four eggs well beaten; whip until very light. Turn into a mould and set on ice till cold. Then serve with whipped cream, or can be eaten with a custard made as follows:

One pint milk, yolks of four eggs and grated rind of one lemon; boil.

WEDDING PUDDING.

(Mrs. J. W. Moore.)

One cup molasses, one cup butter, one cup sour milk, one cup raisins (dredged), one teaspoonful soda, pinch salt, one tablespoonful ground cinnamon, one tablespoonful ground cloves, one-half grated nutmeg, flour enough to make like cake; steam two and one-half hours. Serve with boiled sauce.

COTTAGE PUDDING.

(Mrs. Musselwhite.)

ne tablespoon butter, one cup sugar, two eggs, one-half cup milk, one and a half cups flour, one teaspoon vanilla, one teaspoon baking powder. Lemon Sauce—One teaspoonful cornstarch, one egg, one teaspoonful butter, one-half cup sugar, juice of one lemon, one and a half cups hot water. Mix cornstarch, butter and sugar together, pour boiling water over and boil thick.

STEAMED PUDDING.

(Mrs. A. J. Aug.)

Two cups buttermilk, one cup molasses, one cup white flour, one teaspoon soda in little hot water, pinch of salt, rest of graham flour; mix quite thick and steam two hours..

FIG PUDDING.

(Mrs. Carl Funke.)

Six ounces suet chopped fine, six ounces bread crumbs, six ounces sugar, four eggs, one cup sweet milk, one-half teaspoon soda, one teaspoonful cream tartar, one-half pound figs chopped fine, add a little nutmeg. Put into a mold and steam three hours.

BATTER PUDDING.

(Mrs. I. G. Chapin.)

Butter the size of an egg, two tablespoons flour, two tablespoons sugar, four eggs and a cup of milk. Heat the butter, stir in the flour, put into the milk and cook eight minutes, or until it thickens. Stir the sugar and yolks of eggs together, take the milk from the fire and mix together, then let stand until cool. When near dinner time beat up the whites and stir in and bake twenty minutes. Serve with either hard or liquid sauce.

GRAHAM PUDDING.

(Mrs. Steckley.)

One cup molasses, one cup sweet milk, one egg, one-half teaspoon salt, one-half teaspoon soda, one and one-half cups graham flour, nutmeg for flavoring. Steam three hours. Sauce for Pudding—One cup sugar, one-half cup butter, one egg. Cream all together, pour on enough boiling water to make of consistency of thick cream.

ANGEL FOOD DESSERT.

(Mrs. T. F. Lasch.)

Beat together well two eggs, stir in one cup sugar, one tablespoonful of flour and one teaspoonful of baking powder, sifted; one cup English walnuts cut small, and one cup of figs, chopped not too fine. Bake slowly about twenty minutes. Serve hot or cold with cream on whipped cream.

FRUIT PUDDING.

(Miss Maude Risser.)

Recipe for twelve. One-half box of Knox gelatine soaked in one-half pint of cold water for one-half an hour. Cook in double cooker two-thirds cup of sugar, one pint of new milk; beat yolks of five eggs and stir in while hot. When cool add whites of five eggs beaten to a stiff froth, two spoonfuls of vanilla and one tablespoonful of wine or brandy, two cups of seeded raisins, three tablespoonfuls of blanched almonds, twelve crushed macoroons. While still warm stir together and put in molds. Serve with whipped cream.

INDIAN PUDDING.

(Mrs. H. A. Tebbetts.)

Beat four tablespoonfuls of butter to a cream with a half pint of sugar, add the yolks of three eggs, beating them in thoroughly, then a rounded half pint of corn-meal and the whites of the three eggs beaten to a stiff froth. Mix well and bake in a shallow pan half an hour. Serve hot with any kind of sauce.

ANGEL CHARLOTTE.

(Mrs. A. L. Sullivan.)

One angel cake, frosted, one-half pound blanched almond meats, one quart whipped cream, one-half pound cherries. Cover the bottom of a mold with slices of cake, sprinkle over these a layer of chopped nuts, then a layer of whipped cream, (unsweetened) and so on until the mold is filled, reserving a little of the cream. Put in a cold place to harden and when wanted for use turn out on a platter, cover the top with the whipped cream, and decorate with the cherries. Serve at the table in slices.

GRAHAM PUDDING.

(Mrs. Archibald Scott.)

One and one-fourth cups graham flour, one-fourth cup white flour, one-half cup molasses, one-half cup sour milk, one egg, one cup seeded raisins, one level teaspoon soda, salt and spices to taste. Steam two hours.

BATTER PUDDING.

(Mrs. Fred Hutchins.)

Butter size of egg, two tablespoons flour, two tablespoons sugar, four eggs, one cup milk. Heat butter and stir in flour, add the milk and cook eight minutes, or until it thickens. Beat yolks and sugar together. Take the batter from the fire, add beaten yolks and let stand until cold. When nearly dinner time add whites beaten very light and bake twenty minutes. Serve with hard sauce.

PRUNE PUDDING.

(Mrs C. T. Bowers.)

One dozen stewed prunes, choped fine; one cup sugar, whites of six eggs, beat eggs very lightly; stir in sugar gradually, stirring lightly, then add prunes. Bake in a moderate oven from one- half to three-quarters of an hour. To be eaten warm with whipped cream. This quantity will serve eight people.

CHRISTMAS PLUM PUDDING.

(Mrs. S. M. Melick.)

One quart each of seeded raisins, chopped apples, chopped beef suet, sugar, stale bread crumbs, sweet milk and flour; pint currants, pint citron, cut fine; eight eggs beaten separately, teaspoon salt, one grated nutmeg, one glass grape jelly, juice and grated rind of a lemon or orange or both, teaspoon each of cinnamon, cloves and allspice; wine glass best brandy. Dip pudding cloth in boiling water, dredge on inside a thick coating of flour, put in pudding and tie tightly, allowing room to swell. Steam one, two or three days, the longer the better. Serve with brandy hard sauce. This will keep six months.

ENGLIISH PLUM PUDDING.

(Mrs. L. Boynton.)

One pound raisins, one pound currants, one pint milk, one quart beef suet, chopped fine; flour to the thickness of drop dumplings, one large tablespoon sugar, one-half nutmeg, two eggs, one small teaspoon salt. Flour the fruit before stirring in dough. Boil for five hours, constantly.

PLUM PUDDING.

(Mrs. C. V. Warner.)

One loaf baker's bread, cut thin and soak over night in milk enough to make consistency of cake dough; in morning add spices, sugar, molasses, eggs and butter to suit; beat thoroughly and add fruit well floured, one pound raisins, one pound currants, one-half pound citron, nine eggs, one teaspoon cinnamon, one teaspoon allspice, one teaspoon cloves, one-half teaspoon mall, one nutmeg, one cup brown sugar, one cup molasses, one and one-half cup butter or suet; steam six hours, then set in oven for half an hour to dry off. Serve with any rich sauce, cold sauce preferable.

BREAD PUDDING.

(Mrs. J. H. W.)

One pint bread crumbs, one quart milk, turn enough milk on crumbs to soften, one cup sugar, three eggs (reserving whites of two), butter size of egg. Mix sugar, butter and eggs together and stir in bread and milk; add cup raisins, teaspoonful lemon extract, two teaspoonfuls baking powder in remainder of milk. When baked add whites of eggs and brown.

BAKED SWEET APPLES.

(Mrs. H. B. Harvey.)

Have your apples of uniform size, put in a baking tin, add a little cold water, bake slowly one hour. When done the skin should be wrinkled. When eaten with Jersey cream and powdered sugar you have a delicate dessert, or a nice breakfast dish.

LEMON CREAM.

(Mrs. A. R. Mitchell.)

One-half pound sugar, four eggs, two lemons, grate the rind of the lemons over the sugar, then add the juice, add to this the yolks of the eggs; stir constantly over hot fire until its boils; remove and add the beaten whites of the eggs; beat until cold, and keep on ice until ready to serve.

SURPRISE APPLES.

(Mrs. Chris. Rocke.)

Pare and remove cores from juicy tart, apples; fill cavities with sugar mixed with cinnamon, chopped raisins and a little butter; then steam until tender, but unbroken. In the meantime boil rice in salted water until tender, but not mushy, then drain; when apples are done roll them in beaten egg, then into the rice; set on a buttered dish; dust with pulverized sugar and set in a hot oven for a few moments, just to set the egg. When finished place a stem in each. Serve with a lemon or maple sugar sauce.

PINEAPPLE CHARLOTTE.

(Mrs. Ada Raymond Lansing.)

One pint cream, one can grated pineapple, two-third box Knox's gelatine (two tablespoonfuls), one-quarter teaspoonful soda, two and a half dozen lady-fingers; soak gelatine with one-quarter teaspoonful soda in water enough to cover one-half hour. Rinse out soda and put gelatine over hot water until dissolved. Stir it into pineapple. When it begins to harden, which will be only a few minutes, if in a cool place, beat in cream which has been previously whipped; split lady-fingers, arranging one-half in rows in deep pan or dish; pour over mixture; place remaining half on top. This may be served in an hour or more.

PINEAPPLE SAUCE.

(Mrs. A. S. Raymond.)

Soak one-quarter box, or two teaspoonfuls of gelatine in one-quarter cup cold water, drain the syrup from one can of pineapple, if not sweet enough add more sugar; measure and add water if necessary to make one and a half cupfuls; heat to boiling point and take from the fire; add the soaked gelatine, and stir until dissolved, strain and set aside until it begins to harden, then add a half cupful of cream. whipped; also whites of three eggs, well beaten; stir carefully together and when quite thick add one cupful of pineapple cut in tiny bits; set in cold place.

CHARLOTTE RUSSE.

(Mrs. A. S. Raymond.)

Five eggs, one-half cup sugar, two tablespoons wine, one-half tablespoon vanilla, one-half package gelatine, three-quarters cup sweet milk, one cup thick cream. Soak gelatine in a little of the milk, beat yolks of eggs and sugar together and put in double boiler with remainder of milk. Stir until the mixture begins to thicken, then add the gelatine and strain into a bowl. When it begins to cool add whites of eggs well beaten, the wine, flavor and whipped cream. Mix thoroughly and set in a cool place.

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TAPIOCA CREAM.

(Mrs. C. A. Robbins.)

Add to one quart of boiling milk three tablespoonfuls tapioca (if pearl tapioca is used soak over night), one cup sugar beaten with yolks of four eggs; let cool half an hour, or until slightly thickened, then put in four tablespoonfuls cocoanut and cook ten minutes; pour in pudding dish and put whites of eggs beaten with three tablespoonfuls sugar over top; sprinkle cocoanut over that and brown in quick oven.

MARSHMALLOW CREAM.

(Mrs. R. S. Grimes.)

Take marshmallows and quarter them, equal quantity of blanched almonds, also quarter them; mix and cover with whipped cream, sweetened and flavored to suit the taste. Serve in sherbet glasses with two or three candied cherries on top.

HAMBURG CREAM.

(Mrs. C. H. Gordon.)

One-half cup of sugar, yolks of three eggs, juice and grated rind of lemon; stir together and cook in double boiler till it begins to thicken, then stir in lightly the well beaten whites of the eggs. Will serve five persons.

PERSIAN CREAM.

(Miss Lillie Furst.)

One quart of milk, one-half package gelatine, four tablespoons sugar; when gelatine is dissolved stir in four yolks beaten lightly; when it thickens remove from fire; add the whites of four eggs beaten stiff, before adding the whites stir into them lightly four tablespoonfuls sugar, one teaspoon vanilla. Set to cool. Serve with cream.

PINEAPPLE CREAM.

(Mary Grant.)

One-half can pineapple stewed with one-half cup sugar ten minutes; one-half box gelatine, add enough hot water to make one and one-half pints liquid; put this on gelatine to dissolve, then let it get cool and beat into it a pint of whipped cream and and one-half pints liquid; put this on gelatine to dissolve, then let it get cool and beat into it a pint of whipped cream and serve cold.

APPLE ROLLS.

(Mrs. E. B. Finney.)

Make rich dough as for dumplings, roll out into large sheet and spread thickly with apple sauce flavored with cinnamon, have ready baking pan, into which pour a light syrup of one cup sugar to half cup water; cut dough into as many strips as rolls required and roll as for jelly rolls; set in the syrup and bake. Serve with cream.

CARAMEL CREAM.

(Mrs. H. J. Winnett.)

One-quarter box gelatine, one cup sugar, one-half cup water, one-half cup cream or milk, one pint cream, vanilla to taste; put gelatine to soak in a little cold water, mix sugar and water and cook until it is a caramel or light brown; scald the one-half cup of milk and pour into the caramel and mix; then stir this into the dissolved gelatine, whip the pint of cream and fold in the former mixture when setting. Put on ice.

FROZEN MAPLE PUDDING.

(Mrs. C. A. Robbins.)

Take three eggs, three-fourths cup maple syrup one pint of cream, one dozen macaroons, one cup chopped almonds and one cup hickory nuts or walnuts; blanch the almonds and chop all the nuts fine; beat yolks of eggs until light, add slowly the sryup and beat well; cook in a double boiler until the consistency of custard, stirring all the while; beat whites of eggs stiff and add to the custard while hot, beat thoroughly; when the mixture is cold add the cream beaten stiff, rejecting all drainings; mix in lightly the nuts. Line freezer with macaroons and fill with the mixture, letting it stand four or five hours in ice and salt.

OLD FASHIONED BAKED CUSTARD.

(Mrs. A. R. Talbot.)

One quart fresh milk, four eggs, four tablespoons sugar, flavor with lemon and nutmeg; bake slowly one hour in a pudding dish, set in a pan of hot water. Serve cold in the dish in which it was baked, so the custard may not be broken.

CHARLOTTE RUSSE.

(Mrs. J. E. Baum, Omaha.)

One pint milk, two eggs, one cup sugar, one-fourth box gelatine (soaked in cold water, one pint of thick cream whipped, vanilla and sherry wine to taste. Put milk, sugar and yolks in double boiler, stir until it thickens like heavy cream, then add gelatine (pressing out water), strain and cool. Beat whites very stiff and add to the custard eggs, vanilla and wine, and lastly whipped cream. Pour into dish lined with lady-fingers.

FIG PUDDING.

(Mrs. J. E. Baum, Omaha.)

Six ounces suet chopped very fine, six ounces bread crumbs, one-half pound figs chopped fine, four eggs, one cup milk, one-half teaspoon soda, nutmeg, one-half glass brandy, one teaspoon cream of tartar, six ounces sugar. Serve with brandy sauce.

ICES.

ORANGE SHERBET.

(Mrs. Lew Marshall.)

Juice of two dozen oranges, three cups sugar, enough water to dissolve, and cook to a syrup; then pour into orange juice one pint of cream, put in just before starting to freeze, stir it in slowly. Serve this with whipped cream. This quantity will serve twelve persons.

STRAWBERRY WATER ICE.

(Mrs. J. H. McMurtry.)

One quart of strawberries, one quart of water, one pound of sugar, and juice of two lemons; add the sugar and lemon juice to the strawberries, mash them and stand aside one hour, then strain through a fine seive, add the water, and turn into the freezer to freeze.

MAPLE FRAPPE.

(Miss Maude Risser.)

Beat the yolks of eight eggs light, add slowly one cup of hot maple syrup; cook in a double boiler until the mixture forms a coating on the spoon; turn out to cool; whip one pint thick cream to a froth and when syrup is cold add cream; turn mixture in a mold. Pack in salt and ice, using two measures of ice to two of salt. Set away to ripen for four hours.

LEMON ICE.

(Mrs. W. A. Woodward.)

Four lemons, one pint of sugar, one quart of boiling water, shave off the peeling from two lemons in thin, wafer-like parings, being careful to peel none of the lighter colored rind below the oil cells; put the parings into a bowl, add the boiling water and let stand ten minutes, closely covered; cut lemons in halves, remove seeds, squeeze out the juice and add it with sugar to the water (add more sugar if needed). When cold strain and freeze.

FIVE—THREE ICE.

(Mrs. C. A. Robbins.)

Three oranges, three lemons, three bananas, three teacups sugar, three pints water; if oranges or lemons are not large use four of each; cut seeds from bananas and chop fine with knife, squeeze juice from lemons and oranges and wash out pulp left with water. Mix all together and freeze. This makes one-half gallon of ice.

CARAMEL ICE CREAM.

(Mrs. G. I. Ratcliff.)

Burn two heaping tablespoons of brown sugar or pure maple sugar to caramel, put one quart of fresh milk in double boiler with a pinch of soda and when boiling hot dissolve the burnt sugar in the milk; beat yolks of five eggs with one-half cup white sugar and add to the boiling milk, stir well; let boil a few minutes and remove from fire; flavor with vanilla, and when cold add one quart of sweetened cream and freeze. (A pinch of salt is an addition.)

MILK SHERBET.

(Mrs. James Heaton.)

One quart of milk, one pint granulated sugar, one tablespoonful of gelatine, dissolved in the milk; juice of three large lemons. Stir together and freeze.

CURRANT WATER ICE.

(Mrs. J. M. Thompson.)

One pint of currant juice, juice of three oranges, one pound of sugar, one pint of boiling water; add the sugar to the boiling water and stir until dissolved; when cold add the currant juice and freeze.

PEACH ICE.

(Mrs. W. A. Woodward.)

Ten large peaches, mashed fine; one quart water, one lemon, three cupfuls of sugar; let the water and sugar boil a few minutes, then add peaches and juice of one lemon and water enough to fill a two-quart freezer. Let it get cold and freeze.

Corn custard.

1 cup cooked green corn or canned corn finely chopped, 4 eggs slightly beaten, ½ teaspoon salt, 1 teaspoon sugar, ⅛ teaspoon pepper, few drops of onion juice, 1¼ cups scalded milk.

Rochester G[illegible]

Beat ½ cup [illegible] butter [illegible] cream half in half cup sugar, 1 cup molasses, 2 [illegible] 1 [illegible] 3 cups flour, 1½ teaspoons soda, 1 " ginger, 1 " cinnamon, [illegible]

Corn Soup -

6 ears of corn or 1 can -
2 cups cold water
2 " scalded milk
2 table spoon chopped onion
3 " " butter
" " " flour -
1 teaspoon sugar
1½ " salt - 1 cup
whipped cream -

chop corn fine, add water
cook 20 min. Rub through
strainer add milk -
cook onion in butter 5 min
(do not brown it) remove onion
add flour cook 1 min add
season add cream mix well
bring to a boil strain point cook
5 min. Served with whipped cream

Delicious Argyle Salad

1 can of ambrosia

12 chopped marshmallows

½ cupful of chopped pecan nuts

— lettuce leaves —

— dressing —

yolks of 4 eggs,

4 tbl of vinegar

1 " " sugar

1 tea " salt

1 " " dry mustard

1 " " butter

[illegible] of cream

1 cup of whipped cream

Pineapple - Apricot Marmalade

1 pound dried apricots
1 No. 2 can shredded pineapple
3½ cups water
3½ cups sugar — about 4 lbs.

Run the apricots through the food chopper, add the water and soak overnight. In the morning drain and add the pineapple with the juice and the sugar. Cook until [illegible] about 1 hour. Turn into jelly glasses and cover with paraffin. This makes 10 glasses.

½ lemon [illegible]

Peach Marmalade

2 pounds (4 cups) peach pulp
1 orange, rind and juice
2 pounds (4 cups) - Sugar.
1/2 teasp. salt

Peel about 3 pounds of fresh ripe peaches, remove the pits and mash to a pulp. Add orange juice and rind which has been put through a food chopper. Measure and weigh peach pulp and place in a large [illegible] with [illegible] pounds of sugar. Cook slowly for [illegible] hours. Pour into hot sterilized [illegible] and seal. When served [illegible] (2 pints) [illegible] the [illegible]

PIES.

CHEESE CAKE.

(Mrs. Lambertson.)

One and a half cup cottage cheese, two tablespoons cream, one-half cup sugar, three eggs, juice and rind of one lemon, one teaspoonful melted butter, one-half cup raisins, seeded. Press cheese through colander, beat eggs until light, add them with other ingredients to cheese and beat until smooth; line deep pie dish with plain paste, fill with this mixture and bake in quick oven for thirty minutes.

CHEESE CAKES.

(Mrs. Heaton.)

Yolks of six eggs, one cup of light brown sugar, one tablespoon of butter, two of cream or milk, flavor with lemon, beat eggs, sugar and butter, adding cream last; line tart shells with puff paste, slice citron in the bottom, fill with mixture, bake in slow oven. This makes one dozen.

CHESS PIE.

(Mrs. N. Hoddy.)

Four eggs, two cups sugar, two-thirds cup of butter, one cup of cream, one cup of sour jelly and two teaspoons of vanilla; beat the butter, sugar and jelly together, beat eggs, separately; use but one crust and bake in a slow oven.

BANBERRIES.

(Mrs. J. L. Kellogg.)

One lemon, juice and grated rind, one cup raisins chopped, one cup sugar, two dessertspoons water, one teaspoon flour. Mix and let boil a few minutes. Make a rich pie crust, roll as for pies, cut with a biscuit cutter. Place on each round of crust a teaspoon of the mixture, wet the edges with beaten egg, press together like the old-fashioned "turn-over," wash with beaten egg and bake a nice brown.

CREAM PIE.

(Mrs. A. L. Sullivan.)

Three eggs, one cup sugar, two heaping tablespoonfuls flour, two cups milk. Let milk boil, stir flour in little milk, then add to boiling milk. Add sugar and beaten yolks of the eggs. Pour into rich crust previously baked, whip whites of eggs, sweeten, spread on top of pie. Can add little nutmeg or vanilla to the cream. Serve when cold.

SQUASH PIE.

(Mrs. I. La Grange.)

Pare, take out the seeds and stew till the squash is very soft and dry; strain through a colonder. Take one coffee cup of the squash, one teacup of sugar, one and a half pints of rich milk, one-half teaspoon of cinnamon, one-half nutmeg, a little salt, two eggs. Beat the eggs separately, add whites last, mixing lightly. Bake in a deep pie-tin.

RAISIN PIE.

(Mrs. M. A. Williams.)

Take one pound raisins, wash and boil gently for one hour in sufficient water to cover them; stone them and add the grated rind and juice of one lemon, one teacup sugar, two tablespoons flour dissolved in a little water; add this to the raisins, bake with two crusts. This will make two pies.

CREAM PIE.

(Mrs. H. K. Burkett.)

Sift together one cup of sugar and four tablespoonfuls of flour, add the beaten yolks of four eggs and the whites of two and beat all together until light; stir in nearly a quart of milk and cook in a double boiler, stirring constantly. After taking from the fire add one-half teaspoon of vanilla and one-half teaspoon of salt. Make crust the same as for any pie and bake, add the cream filling and frost with the remaining whites, to which has been added one scant tablespoonful of sugar, and brown in oven. This recipe makes two pies.

LEMON PIE.

(Mrs. G. G. Furnas.)

Juice and grated rind of one lemon, one cup sugar, butter size of walnut, yolks of two eggs, one pint of boiling water. Put on the stove and let boil, thicken with two tablespoons of cornstarch dissolved in a little water; beat whites of two eggs and sweeten for top; put back in oven and let brown.

LEMON PIE.

(Mrs. Henry M. Leavitt.)

Two eggs, six tablespoons sugar, two teaspoons cornstarch, butter size of an egg, juice of one lemon and teacup filled with water. Cook in double boiler, bake crust and add filling. Beat whites of eggs, add two tablespoons sugar, spread on pie and brown in oven quickly.

PUMPKIN PIE.

Two cups of sifted pumpkin, one teaspoon salt, two-thirds cup of sugar, one egg, one teaspoon flour dissolved in milk, one teaspoon ground cinnamon, one-fourth teaspoon mace, cloves and alspice, a little nutmeg and grated orange peeling, two scant cups of hot fresh milk. If skim-milk is used, add some cream.

PINEAPPLE PIE.

(Mrs. J. E. Baum, Omaha.)

One can pineapple grated, butter little larger than egg, five eggs, whites beaten stiff, one cup cream. Cream butter and sugar, add yolks beaten light; add cream and then pineapples. Bake in one crust; serve cold. This makes two pies.

CHOCOLATE PIE.

(Carrie Polk Irwin.)

Yolks of three eggs, two large tablespoons grated chocolate, one teaspoon flour, two-thirds cup sugar, one cup sweet milk, very little butter. Set on stove till it thickens, flavor with vanilla, bake with an under-crust. Beat the whites of the eggs, add two teaspoons of sugar spread on pie and slightly brown.

SUMMER MINCE PIES.

(Mrs. W .M. Allen.)

One cup of chopped raisins, one cup of molasses, one cup of sugar, one-half cup of vinegar, one-half cup of butter, three rolled crackers, one spoonful cinnamon, one-half spoonful all-spice, one-half spoonful cloves, three eggs, well beaten.

ORANGE PIE.

(Mrs. Carrie Polk Irwin and Mrs. Cleve L. Green.)

One orange, one small cup sugar, one small cup sweet milk, two eggs, one teaspoon flour, one teaspoon butter. Grate orange and mix with sugar, butter, yolks and flour, beat thoroughly, add milk and bake with undercrust; whip whites, sugar and when pie is done, spread on and brown slightly.

PUMPKIN PIE.

(Mrs. M. I. Aitken.)

One cup pumpkin, two eggs well beaten, with two tablespoons sugar (brown or white), one cup milk, one tablespoon corn starch, pinch of salt, one-quarter teaspoon ginger (scant), one-quarter teaspoon cloves, one-quarter teaspoon cinnamon, one tablespoon melted butter; bake in slow oven.

CHOCOLATE PIE.

(Mrs. W. A. Lindly.)

Two and a half cups of milk, yolks of three eggs, one cup of sugar, butter the size of a walnut, one heaping tablespoon corn-starch; boil in a double boiler until thick, then pour into a crust and bake; beat four teaspoons of sugar into the whites of three eggs and spread on the top just a minute or so before taking from the oven. This makes two pies.

LEMON-RAISIN PIE.

(Mrs. Ada Raymond Lansing.)

One cup raisins stoned and chopped fine, one lemon, juice and pulp, one cup sugar, one egg, three tablespoonfuls water. Bake with two crusts. This is very nice and is as rich as mince pie, but more quickly prepared.

COCOANUT CREAM PIE.

(Mrs. E. B. Finney.)

Put one scant pint of milk in double boiler until hot, add one small cup sugar, yolks two eggs well beaten, one-half box cocoanut, one-fourth cup flour; stir until cooked and flavor. Pour into baked crust with whites of eggs beaten to stiff froth with a little sugar placed on top and browned.

APPLE CUSTARD PIE.

(Mrs. H. A. Tebbetts.)

One cup of sour apple-sauce, finely mashed, one-half cup of sugar, one-half cup water. Let boil; add one tablespoonful cornstarch, dissolved, and cook until it thickens; one beaten egg, one teaspoonful butter. Flavor with orange extract. One cup of whipped cream spread on top. Bake lower crust only.

Oriental Coffee and Tea Co., 223 So. 13th St.

LEMON PIE.

(Mrs. A. L. Sullivan.)

One cup sugar, one-half cup flour, three eggs, two cups water, grated rind and juice of two lemons. Cook in double boiler till done; then pour into rich crust previously baked. Beat the whites of the three eggs, sweeten, spread on the top, set in the oven a few minutes to brown. Serve.

A NEW CRANBERRY PIE.

A delicious cranberry pie is made of the uncooked fruit. To make a small pie, take a large cup of the ripe fruit and chop it into small pieces. Add a cup of granulated sugar. Stir a tablespoonful of cornstarch into a little cold water and add a quarter of a cup of boiling water. Pour over the cranberries and sugar and mix thoroughly. Roll out the pastry thin, cover the pie plate with pastry and fill with the cranberry filling. Cover with a plain pastry cover and bake in the oven for about forty minutes.

MINCEMEAT.

MINCEMEAT.
(Mrs. W. A. Green.)

To ten cups finely chopped meat add twenty cups apples chopped, two pounds raisins, two pounds currants, one pound butter, one and a half quarts boiled cider, one quart pickled peach juice if convenient, two teaspoons each of Java cassia, cloves and allspice, one cup vinegar, about five cups sugar, salt, five cents worth of citron.

MINCEMEAT.
(Mrs. J. M. McLeod.)

One bowl of chopped meat, one bowl of chopped suet, one bowl of sugar, one bowl of chopped raisins, one bowl of currants, two bowls of chopped apples, two bowls of cider, half bowl of chopped citron, teaspoon of salt, one lemon chopped fine, nutmeg, cinnamon and cloves to taste. Wine or brandy may be used if desired.

Use Brazilian Tapioca, and notice its superiority, at King's, 1126 N St.

MINCEMEAT.
(Mrs. W. G. Clark.)

One peck of apples, three pounds lean beef, boiled, one pound suet, three pounds seeded raisins, one pound currants, one pound citron. Chop fine and then add two pounds brown sugar, one pint molasses, one tablespoon each of cinnamon, cloves and salt, two quarts of boiled cider.

CAKES.

"ATHENEA CAKE" BY ATHENEA CLUB.

Four eggs beaten separately, one-half cup butter, one cup granulated sugar, three-fourths cup sour milk, in which mix three-fourths teaspoon soda, one cup red raspberry jam (thick), two cups flour in which one teaspoon baking powder has been sifted. Put yolks with jam and spices, then put butter, sugar, flour and whites of eggs together. Now add both mixtures and beat thoroughly. Bake in layers with boiled frosting or caramel filling.

"ATHENEA BOILED FROSTING," LIGHT AND FLUFFY.

Whites of three eggs beaten stiff, one large cup sugar, four tablespoons hot water. Boil briskly about five minutes, or until it threads quickly; add one teaspoon baking powder, beat until cool; one-half teaspoon vanilla.

We handle Fresh Fruits and Vegetables, Lindell Grocery.

ANGEL FOOD.

(Mrs. A. R. Talbot.)

One and a half glass of sugar, one glass of flour, one level teaspoon of cream of tartar sifted three times with the flour, one glass of whites of eggs—add a pinch of salt before beating. Flavor and bake in a slow oven about forty minutes.

WHITE CAKE.

(Mrs. G. G. Furnace.)

One cup butter, two and a half cups sugar beaten to a cream, one cup sweet milk, four cups sifted flour,—measured after sifted,—two teaspoons baking powder, whites of ten eggs beaten to a stiff froth. Flavor to taste and bake in moderate oven.

DOLLY VARDEN CAKE.

Mrs. W. A. Lindy.

Two cups sugar, two-thirds cup of butter, three eggs, one cup milk, three cups flour, two teaspoons baking powder, one teaspoon lemon extract. Bake one-half the above mixture in two pans. To the remainder add one cup chopped raisins, one tablespoon molasses, one teaspoon cinnamon, one teaspoon cloves, one-half teaspoon allspice, one-fourth teaspoon nutmeg. Bake in two pans. Put the layers together with icing.

MRS. KNOWLTON'S CAKE.

Mrs. J. A. Hornberger.

Whites of two eggs, one and a half cups of sugar, one cup sour milk, one-half cup butter, two cups flour, two heaping teaspoons baking powder; flavor. Put all in dish together and bake; will need five minutes.

Cooper's Manufactured Ice is Always the Best.

PECAN CAKES.

Mrs. Hutchinson.

Six eggs, leaving out the whites of two for icing. Beat light with one cup of dark brown sugar. Add gradually one large cup of New Orleans molasses and spices to taste, one cup of shelled pecans, a little citron cut fine, three cups of flour, two teaspoonfuls of baking powder. Bake in long pans. Cut in squares while warm. Ice the top of each when cold.

SPICE OR FRUIT CAKE.

Mrs. E. A. Woodward.

One cup sugar, one cup molasses, three cups flour, one cup sour milk, two-thirds cup of butter, three eggs, one teaspoonful soda, two teaspoonfuls each of cinnamon, cloves and nutmeg. This is a fine spice cake, and if you want a delicious fruit cake add two pounds of seedless raisins and one pound of currants, well floured before stirring into dough. Bake about one hour in a very slow oven.

FIVE-EGG LAYER CAKE.

(Mrs. Vaughn Noland.)

Three cups of flour, two cups of sugar, one cup of sweet milk, one-half cup of butter, three teaspoons of baking powder, one tablespoon of vanilla, the whites of five eggs beaten very stiff, put in last.

RIBBON CAKE.

(Mrs. W. A. Metcalf, St. Louis.)

Two cups sugar, one cup butter, one cup sweet milk, four eggs, two teaspoons baking powder. When well beaten take half and add one-half cup molasses, two teaspoons cinnamon, one teaspoon cloves, one cup raisins. Thicken both halves as all cake and bake in square tins. Put together with icing.

For Fresh Fruits and Vegetables go to Hotalings.

CHRISTMAS CAKE.

(Mrs. T. H. Pratt.)

Two cups powdered sugar, three-fourths cup butter, four eggs, three-fourths cup milk, two and a half cups sifted flour, two teaspoonfuls baking powder, flavor with vanilla. Filling: Whites of four eggs, one pound of sugar added gradually, stir into this one and a half pounds of shredded cocoanut.

ANGEL FOOD CAKE.

(Mrs. W. A. Woodward.)

Whites of eleven eggs, one glass flour, one and one-half glasses of granulated sugar. Sift sugar and flour separately, seven times each. The last time you sift flour sift one teaspoonful of cream of tartar with flour. Have the eggs beaten very stiff, adding the sugar first little by little, stirring very gently; then add flour in same manner. Flavor with one teaspoonful of vanilla. Have your pan well floured (not greased) and bake in moderate oven forty minutes. Can try by straw to tell when done. After removing from oven turn upside down on cups so the air can pass under. When cold remove from pan.

STRAWBERRY LAYER CAKE.

(Mrs. J. H. McMurtry.)

Half a pound of butter, five eggs, six ounces of flour, quarter teaspoonful of mace, half pound of sugar, two ounces of cornstarch, one teaspoonful of vanilla, two tablespoonfuls sherry, one teaspoonful baking powder. Beat the butter to a cream, add the sugar gradually, beating all the while; then add the yolks of the eggs, then the well-beaten whites, then the flour, cornstarch and baking powder. Beat well, add the flavorings, mixing well. Grease three jelly tins, pour in the cake and bake in a moderately quick oven fifteen minutes. When done remove carefully from the pans and stand them on a towel to cool. Strain the strawberries, beat the whites of two eggs lightly, add gradually four tablespoonfuls of powdered sugar, and then beat vigorously until thick enough to stand alone. Put a layer of this over the top of one cake, then a layer of berries; stand another cake on top of this. Put the remainder of the white filling over the top of this cake, then another layer of berries. Now place the remaining cake on top of this, press down lightly, dust the top over with powdered sugar, and it is ready for use.

Choicest of Cut Flowers at C. H. Frey's.

SPONGE CAKE.

(Mrs. G. C. Metcalf, St. Louis.)

Seven eggs, whites, five eggs, yolks, one cup granulated sugar, one cup flour (measured after sifting five times), one-fourth teaspoon cream tartar, one teaspoon flavoring.

SWAN'S DOWN CAKE.

(Mrs. J. P. Bratt.)

One cup sugar, one-half cup butter, six eggs, whites only, one-half cup sweet milk (salt), two cups Swan's Down flour, two teaspoonfuls lemon flavoring, two teaspoonfuls baking powder. Filling: Six eggs, yolks only, one cup sugar, two lemons, juice only. Boil in a double boiler until thick, cool and spread on the cake. On the top layer add filling, then powdered sugar.

WHITE FRUIT CAKE.

(Alice M. Hine, Marion, O., and Mrs. A. L. Sullivan.)

Cream one pound of butter and one pound powdered sugar together; to this add the beaten yolks of twelve eggs, one pound of sifted flour and two teaspoons baking powder. Grate one cocoanut, blanch and chop one-half pound almonds, slice one and one-half pounds citron; add to batter and stir in beaten whites of eggs. Put in a pan lined with greased paper and bake two hours. When cold, ice.

SPONGE CAKE.

(Mrs. C. A. Adams.)

One cup sugar, four eggs, four tablespoons cold water, two level teaspoons baking powder in one cup sifted flour, flavoring. Beat thoroughly yolks of eggs and sugar, adding beaten whites last.

Lindell Grocery, 225 So. 13th St. Phone 918.

YELLOW CAKE.

(Mrs. J. P. Bratt.)

One cup sugar, one-half cup butter, three eggs, one-half cup sweet milk (salt); use Swan's Down flour; two teaspoonfuls pineapple flavoring, two teaspoonfuls baking powder. Filling: Three squares sweet chocolate, one cup sugar, four tablespoonfuls milk. Dissolve and boil three minutes over slow fire.

WHITE POUND CAKE.

(Mrs. C. N. Baird.)

One pound flour, one pound sugar, three-fourths pound butter beaten to a cream, the whites of seventeen eggs beaten stiff, flavor to taste (rose is very nice). Long beating and slow baking are the requisites in this cake.

Take this same receipt, only use ten eggs, beating the yolks in one at a time and the whites separately, makes a very nice yellow cake. The long beating must not be omitted to insure success.

WHITE CAKE.

(Mrs. G. A. Adams.)

Two cups of pulverized sugar or fine granulated, two-thirds cup of butter, two-thirds cup of milk, two and one-half cups Swan's flour, two and one-half teaspoons baking powder, whites of six eggs.

CORNSTARCH SPONGE CAKE.

Fine for Roll Jelly Cake.

(Emma G. King.)

One cup of pulverized sugar, one-half cup of flour, one-half cup of cornstarch, whites of eight eggs beaten to a stiff froth, two level teaspoonfuls baking powder. Stir sugar, cornstarch and flour, with baking powder added, together dry, then add eggs and bake immediately. Will make two jelly rolls by baking in long, shallow pans and spreading with jelly as soon as baked and rolling up at once.

Potted Plants at C. H. Frey's, 1133 O St.

SPONGE, OR LAYER CAKE.

(Mrs. M. A. Williams.)

Beat three eggs, then add one and one-fourth cups sugar, beat again, add one and one-half cups sifted flour and one and one-half teaspoons good baking powder, beat again, and lastly one-half cup boiling milk. Stir until well mixed, salt and season. Bake in quick oven in thre elayers or a loaf. Filling: Cup figs chopped in small pieces, add three-fourths cup sugar and three-fourths cup cold water. Cook slowly until it jells; cool and put between layers.

NUT CAKES.

(Mrs. Outcalt.)

Whites of six eggs beaten to a stiff froth, stir in lightly two cups powdered sugar, two tablespoons flour, one-half teaspoon baking powder, one-fourth teaspoon cream tartar and three cups hickory nuts (measured after picked out). Drop in buttered tins and bake a delicate brown in rather slow oven.

SUNSHINE CAKE.

(Mrs. H. R. Howe and Mrs. E. B. Finney.)

One cup granulated sugar, whites of seven eggs and yolks of five, three-fourths cup of flour, one-third teaspoon cream tartar and a pinch of salt added to whites before whipping. Separate the eggs, putting whites in the mixing bowl and yolks in small bowl. Beat yolks to stiff froth and whites about half, then add cream tartar and beat very stiff. Add sugar to the whites, then the yolks and flavoring and lastly the flour. Put in pan and bake forty minutes in moderate oven.

POND LILLY.

(Mrs. Fred Gardner.)

One cupful butter, one and one-half cupfuls sugar, whites of five eggs, one and one-half pints of flour, one and one-half teaspoonfuls baking powder, one cupful sweet milk; flavor with vanilla. Bake in two deep jelly tins and put together with filling for Devil's Food.

Cooper's Manufactured Ice is Always the Best.

NUT CAKE.

(Mrs. E. J. Tucker.)

Two cups granulated sugar, one cup butter, three cups flour, two teaspoons baking powder sifted in flour, four eggs, one cup cold water, two cups white walnuts. Cream sugar and butter, add eggs well beaten, then water, then the flour, and lastly the nuts chopped fine. Bake in a loaf.

PORK FRUIT CAKE.

(Mrs. Hutchinson.)

One pound fat pork chopped fine, one cup sorghum molasses, two cups brown sugar, three teaspoons soda, one-half teaspoon salt, one pint boiling water, one pound raisins, one pound currants, one-half pound citron, one-half pound figs, one teaspoonful of all kinds of spices, flour to make a moderately stiff batter. Bake four hours in a moderate oven.

NUT LOAF.

(Miss Tillie Furst.)

One-third cup butter, three-fourths cup sugar, one whole egg and one white, one-third cup milk, one cup flour (measured before sifting). If sweet milk is used, take one teaspoon baking powder; if sour is used, one-fourth teaspoon soda; a little salt, two-thirds cup hickory nuts chopped. Add the nuts last.

WHITE FRUIT CAKE.

(Mrs. J. H. McMurtry.)

One cup of butter, two cups pulverized sugar, one cup sweet milk, two and one-half cups flour, whites of seven eggs, two teaspoonfuls baking powder, one pound seeded raisins, one-half pound citron, one cup cocoanut, one teaspoon lemon extract.

1875 FRUIT CAKE.

(Mary A. Humphreys.)

One pound butter, two pounds brown sugar, two pounds flour, five pounds seeded raisins, one-half pound citron cut in fine strips, two and one-half pounds blanched almonds, eight eggs well beaten, one nutmeg, one teaspoonful cloves, one teaspoonful cinnamon, two teaspoonfuls cream tartar, one-half cup sweet milk, one-half cup wine. Dissolve soda in little warm water, flour the fruit well and add last. Stir well and bake two hours.

Use Brazilian Tapioca, and notice its superiority, at King's, 1126 N St.

MAHOGANY CAKE.

(Mrs. W. M. Allen.)

Cook one-fourth cup of chocolate with one-half cup of sweet milk and let cool; one and one-half cups of sugar creamed with one-half cup of butter, beaten yolks of three eggs, one-half cup of sweet milk in which dissolve a scant teaspoonful of soda, one teaspoon of vanilla, two cups of well-sifted flour, add whites of three eggs beaten stiff and add chocolate. Icing: Two cups of sugar and one-half cup of milk; boil just two minutes, add flavoring, beat until white, thick and creamy.

FRUIT CAKE.

(Mrs. S. M. Melick.)

Twelve eggs, one and a half pounds each of butter and sugar, two pounds flour, two pounds each of currants and seeded raisins, one pound citron sliced fine, one-half pint molasses, one ounce each of nutmeg, cloves and cinnamon, one-half glass of jelly, one-fourth pint each of wine and brandy, one-half pound of almonds blanched and chopped fine, grated peel and juice of one lemon and one orange, one-half cup sour cream, one-half teaspoon soda, tablespoon vanilla. Flour all the fruit. Beat the eggs separately and add last. Steam four hours and bake one. If made into two loaves steam only three hours.

Don't carry coal in and ashes out. Be Modern, Use Gas for Fuel—It costs less.

SCOTCH FRUIT CAKE.

(Mrs. T. H. Pratt.)

A cup of butter, two of white sugar, four of sifted flour, three-fourths cup sour milk, half teaspoonful soda, nine eggs beaten separately, one pound of raisins, half pound currants, one-fourth pound citron. Cream the butter and sugar, add milk gradually, then beaten yolks of eggs, and lastly, while stirring in the flour and whites well whipped, flavor with one teaspoonful of lemon and one of vanilla extract. Have raisins seeded and cut in two and citron sliced thin. Wash and dry currants before using, and flour all fruit slightly. Bake in a moderate oven two hours.

NEBRASKA CAKE.

(Mrs. R. Stanhope.)

One-half cup butter, one good cup sugar, three eggs, one-fourth cake Baker's chocolate. Dissolve in a good one-half cup milk. Flavor with vanilla, flour to stiffen. Filling: One cup maple sugar or one and one-half cups maple syrup, one-half cup milk. Stir all the time; let cook till thick enough and stir while cooling. Before entirely cool put in chopped nuts and raisins.

FRUIT CAKE.

(Mrs. C. H. Gere.)

One pound butter, one pound sugar, one pound flour, twelve eggs beaten separately, four pounds raisins (after they are stoned), chop one-half; three pounds currants, two pounds citron, one pound figs, chopped, half pound almonds blanched and chopped, one cup molasses, one teaspoonful soda stirred in it, one glass of any dark jelly, one large cup grated cocoanut, half pint brandy and sherry wine mixed, one tablespoonful cloves, two tablespoonfuls cinnamon, one teaspoonful nutmeg and ground mace mixed, one-fourth teaspoonful allspice. Mix sugar and butter to a cream first, add yolks beaten light, then jelly, molasses, brandy and spices. Put all fruit and nuts together, sprinkle a little flour(a large handful not in the pound) over them, then add them, a little at a time, alternating with the whites of eggs beaten very light and the flour until all is in. Beat five minutes and put in pan. Bake slowly four hours.

We handle Fresh Fruits and Vegetables, Lindell Grocery.

BLACK CAKE.

(Mrs. Allen.)

One cup of butter, one cup of sugar, one cup of New Orleans molasses, one cup of cold, strong coffee, one cup of raisins, one cup of currants, one-half cup of milk, one teaspoon of cinnamon, one teaspoon cloves, one teaspoon of allspice, one teaspoon soda, three teacups of flour.

DRIED APPLE CAKE.

(Mrs. M. D. Cross.)

Two cups dried apples soaked over night. In the morning chop and simmer two hours in two cups molasses. Take one cup sugar, one-half cup butter, two eggs, beat together, add one cup sour milk, one level teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon allspice. Now add apples and molasses, one cup raisins, one cup currants and flour to make a stiff batter.

RICH SPICE CAKE.

(Mrs. W. H. Manchester.)

Two cups brown sugar, two cups butter, one cup sweet milk, three and one-half cups flour, yolks of six eggs, two teaspoons each of allspice and cinnamon, one nutmeg, two teaspoons baking powder. Bake in layers and put together with boiled frosting.

IMPROVED SUNSHINE CAKE.

(Mrs. H. K. Burkett.)

Whites of seven small eggs, yolks of five, one cup of granulated sugar, two-thirds cup of flour, one-third teaspoon cream of tartar and a pinch of salt. Sift, measure and set aside flour and sugar, as for angel cake. Beat yolks of eggs thoroughly, beat whites about half, add cream of tartar and beat until very stiff, stir in sugar lightly, then the beaten yolks, then add flour. Bake in a tube pan from thirty-five to fifty minutes.

POOR MAN'S FRUIT CAKE.

(Mrs. Steckley.)

One and not quite a quarter cups butter, four eggs, two cups sugar, one teacup sour milk, two cups raisins, one cup chopped nuts, one small teaspoon soda, two teaspoons lemon extract, pinch of salt, three and one-half cups flour.

FRUIT CAKE.

(Mrs. E. J. Slater.)

One cup brown sugar, four eggs, one cup butter, one-half cup molasses with one-fourth teaspoon soda, one-half cup strong coffee, three cups flour, saving out a little to dredge fruit, one teaspoon baking powder, one teaspoon cinnamon, one teaspoon cloves, one teaspoon mace, one nutmeg, three pounds raisins, one-fourth pound citron, chopped, one and one-fourth pounds dates. This makes two cakes. Fill each tin about half full, seed dates and lay on flat, then fill and bake slowly an hour or more.

PORK CAKE.

(M. A. H. S.)

Chop one pound of fat pork very fine and pour over it one pint boiling hot water, then stir in three cupfuls of brown sugar, one of molasses, one tablespoonful ground cinnamon, one teaspoonful cloves, one small nutmeg, one pound seeded raisins, one pound currants, two teaspoonfuls soda dissolved in a little water, eight cupfuls flour. Bake two hours.

COFFEE CAKE.

(Mrs. C. C. White.)

One cup each of sugar, molasses, coffee and stoned raisins, not quite a cup of butter, one tablespoon each ground cloves and cinnamon, one teaspoonful soda. Mix butter and sugar together, add molasses, coffee, spice and three cups of flour, then the soda well stirred in, lastly the raisins with a little flour to prevent their sinking to the bottom of the pan. The coffee is prepared as for drinking. Bake slowly at first.

WHITE CAKE.

(Mrs. T. B. Beach.)

One and one-half cups sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, whites of six eggs, one and one-half teaspoons baking powder, flavor. Frosting: One coffee-cup granulated sugar, one-half cup boiling water; boil till it threads, beat into the beaten whites of two eggs. One-half cup raisins or nuts may be added to frosting.

MARBLE CAKE.

(Mrs. A. L. Sullivan.)

For white part: One cup butter, one cup sweet milk, two cups sugar, whites of eight eggs well beaten, one-half teaspoon soda dissolved in milk, five cups flour sifted four times. Dark part: One cup butter, two cups brown sugar, one cup sour milk, one teaspoon soda in one cup molasses, yolks of eight eggs and one whole egg, four cups flour, spices of all kinds. Put in pan first a layer of dark then a layer of light and finish with dark layer.

BLACKBERRY JAM CAKE.

(Mrs. E. J. Slater.)

One cup butter, one and one-half cups sugar, two and one-fourth cups flour, six eggs, four and one-half tablespoons sour cream, two even teaspoons baking powder, one and one-half tablespoons all kinds of spices, one and one-half cups of jam. Stir jam in and bake in layers. Put together with frosting.

BLACK CAKE.

(Mrs. A. L. Sullivan.)

One and one-half cups brown sugar, three-fourths cup butter, one-half cup sour milk, two and one-half cups flour sifted four times, one level teaspoonful soda dissolved in the sour milk, yolks of three eggs, whites of two. Dressing to put into cake: One cup brown sugar, one-half cup sweet milk, one cup grated chocolate. Boil, cool a little and pour into cake. Bake in long pan and cut in squares. Spread with creamed chocolate.

BLACK JAM CAKE.

(Mrs. J. J. Hane, Marion Ohio, and Mrs. A. L. Sullivan.)

One cup brown sugar, one-half cup butter, one cup of any kind good jam, three eggs, three tablespoonfuls sour milk, one teaspoonful soda dissolved in milk, two teaspoonfuls cinnamon,

Have the "Evans" do your Washing.

CARAMEL CAKE.

(Mrs. A. L. Sullivan.)

Whites of four eggs, one and one-half cups sugar, three-fourths cup butter (scant), one cup milk or water, two and one-half cups flour, after it is sifted, one heaping teaspoonful baking powder. Sift baking powder with flour after the flour has been sifted alone. This is all right in every way with a good oven. Will make three layers. Filling for same: One pint of maple sugar, enough water to cover sugar well; let boil until it is soft taffy when tried in water. Then add one pint good cream and let boil till thick; let cool. Put together after cake is cold. one teaspoonful cloves. Bake in long pan or round loaf.

CHOCOLATE CAKE.

(Mrs. W. J. Robinson.)

Grate one ate, yolks of two eggs, one-half cup milk. Boil thick, then add one cup white sugar, two tab butter, one-half cup sweet milk, one teaspoo of van one-half cup flour, and lastly one teaspoon soda.

CAKE, BROWN STONE FRONT.

One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two teaspoons baking powder, two eggs, whites and yolks beaten separately. Second part: Yolk one egg, one-half cup milk, two tablespoons sugar, one-half cake Baker's chocolate. Cook to paste, add and beat well to first part; cool. Bake in two layers. Filling: Two cups powdered sugar, one-half cup butter, one tablespoon milk, flavor with vanilla.

CHOCOLATE LOAF.

(Mrs. H. J. Winnett.)

Two ounces chocolat ur eggs, one-half cup milk, one-half cu butter, one and on f c sugar one teaspoon vanilla, on teaspoon baking powd nd three-fourths cups flour. Dissolve the chocolate in five tablespoonfuls of boiling water, beat the butter to a cream, add sugar and yolks, beat again, then add the milk, then the melted chocolate and flour. Give this a vigorous beating, add whites of eggs beaten to a stiff froth, lastly baking powder. Bake in moderate oven forty minutes.

SNIT CAKE.

(Mrs. J. E. Miller.)

Three cups dried apples soaked over night, then boil in two cups molasses till soft, one cup butter, two cups sugar, one cup sweet milk, two eggs, three teaspoons cinnamon, two of cloves, one-half of allspice, one-half of soda (in hot water), three and one-half cups of flour (about), two cups raisins chopped fine. Mix, adding raisins and cooked apples last. Bake in slow oven.

IMPERIAL CAKE

(Mrs. W. J. Lar[illegible])

One pound butter, one pound [illegible] d flour, one pound citron in large slices, thr[illegible] ed almonds whole, two pounds raisins, ten eggs, o[illegible] dy.

ALM[illegible] N[illegible] CREA[illegible]

(Mrs. C. A. Rob[illegible])

One and one-half cups granulated sugar, one-half cup butter, one cup milk, whites of six eggs, two and one-half cups flour, one and one-half teaspoonfuls baking powder. Cream butter and sugar, add milk and flour, into which baking powder has been sifted. Then add eggs, beaten to a stiff froth, and flavoring. Filling: Scant pint of cream, or milk with a little butter will do, one-half cup sugar, two eggs, three tablespoonfuls cornstarch. Cook in double boiler until thick. When cool add flavoring and one pound of almonds, blanched and chopped. Spread on two layers. Make white icing for top.

JAM CAKE

(M[illegible]s. J. M. Thor[illegible]p.)

One and one-half c[illegible]s sug[illegible]e[illegible] cup butter, three e[illegible]s, one-half cup sour cream, one [illegible]poon soda, one cup jam, two tablespoons cinnamon, one-half nutmeg, one teaspoon cloves, one teaspoon spice, two cups flour. Bake in layers. Filling: One cup sugar, one cup sweet cream, small lump butter. Cook till thick.

MARSHMALLOW CAKE.

(Mrs. W. H. Love.)

Two cups sugar, two-thirds cup butter, one cup half milk and half water, three cups Swan's Down flour (after sifting), two even teaspoons baking powder. Flavor with vanilla and lemon; whites of six eggs. Bake in two layers. Filling: One pound marshmallows cut into small pieces, pour over them one-half cup sweet cream; let stand over night. Stir until perfectly smooth before putting on cake.

CHOCOLATE CREAM CAKE.

(Mrs. G. A. Adams.)

One cup of butter, three cups of sugar, whites of eight eggs, one cup of sweet milk, four cups of flour, three teaspoonfuls of baking powder, one teaspoonful of lemon and vanilla extract, one-half each. Bake in one layer. First icing: Two cups of granulated sugar, one cup of A sugar, one cup of water; boil to a consistency of soft taffy. Stir into this two tablespoonfuls of gelatine previously dissolved in as little water as possible. Let cool a little, flavor and fold in the beaten white of an egg. Stir to a cream, spread on the cake and let harden. Second icing. Two cups granulated sugar, one cup of C sugar, one cup cream, three tablespoonfuls grated chocolate, boil until it threads, flavor with vanilla. Fold in the beaten white of one egg. Stir to a cream. After the first icing hardens spread on the chocolate coating.

DELICATE SPICE CAKE.

(Mrs. R. S. Grimes.)

Two-thirds cup butter, two-thirds cup sugar, two-thirds cup molasses, three eggs, two and one-half cups flour, two teaspoons baking powder, pinch of salt and spices, and lastly one cup of milk. Bake slowly in two shallow pans. Filling—Caledonian Cream: White of one egg beaten stiff, two tablespoons each of pulverized sugar, jelly and jam, beaten stiff enough to cut with knife.

HOT WATER SPONGE CAKE.

(Mrs. E. B. Green.)

One and one-fourth cups granulated sugar, one and one-half cups flour, two small teaspoons baking powder, four eggs, four tablespoons boiling water, a pinch of salt. Cream yolks and sugar, add the beaten whites, then add the flour and baking powder, then the water, and stir well. This may be baked in loaf or in two layers with whipped cream between.

DEVIL'S FOOD.

(Mrs. J. H. Fawell.)

One cup sugar, one-half cup butter, one cup milk, one teaspoon soda, two eggs, two cups flour; melt and cool. One cup sweet milk, one-half cup sugar, one cup chocolate, one cup chopped raisins. Filling: One square chocolate, two tablespoonfuls boiling water, powdered sugar to stiffen, one teaspoon vanilla.

FILLING FOR CAKE.

(Mrs. F. S. Stein.)

Sour Cream Nut Filling—One cup nuts chopped, one cup sour cream, one cup sugar. Cook until thick. Beat yolks of three eggs very light, pour into the mixture, stirring constantly.

Cream Filling—Beat one cup cream and one white of egg until stiff, add one-half cup sugar, one-half teaspoon vanilla; whip again.

English Walnut—One cup chopped walnuts, one of thick cream, one of sugar. Boil cream and sugar until thick, add nuts and stir until cold.

Good Filling—Two cups sugar, one cup water. Boil until it shreds; add whites of two eggs beaten stiff, then one cup of chopped raisins, one cup dates, one cup nuts, one-half teaspoon vanilla.

Fig Filling—Three-fourths pound of figs chopped fine, one cup sugar, one teaspoon butter, five tablespoons hot water. Boil sugar and water, pour over chopped figs, cook a few minutes, and when cool put on cake.

Caramel—Put one and one-half cups light brown sugar, three-fourths cup thin cream, one level tablespoon butter in a double boiler; cook until thick. Then put dish into cold water, beat until stiff and add one-half teaspoon vanilla.

FRUIT ICING.

(Mrs. Musselwhite.)

Mix with the boiled icing one ounce each of chopped citron, candied cherries, raisins, candied pineapple and blanched almonds.

WHITE LAYER CAKE.

(Mrs. Calkins.)

One and one-half cups sugar, one-half cup butter, three cups flour, one cup cold water, whites of four eggs, two teaspoons baking powder, one-half teaspoon each of vanilla, rose and orange extracts. This receipt makes two layers.

BOILED ICING.

(Mrs. Musselwhite.)

One cup of granulated sugar, seven tablespoons of hot water, one tablespoon vinegar, one teaspoon vanilla, whites of two eggs. Boil sugar, water and vinegar together until it ropes; beat the eggs until they stick to plate; pour the sugar over the eggs and beat until cold.

FILLING FOR LAYER CAKE.

(Mrs. E. B. Green.)

One cup stoned and chopped raisins, one cup nuts chopped fine, one cup sugar. Cover with water, boil till thick enough to spread.

CARAMEL FILLING AND ICING.

(E. G. King.)

Boil one and one-half cups of dark brown sugar and one-half cup of rich sweet cream together until nearly stiff, stirring almost constantly. Put between cake and as soon as cool enough spread on the top of the cake. The same recipe is good if half cup of chocolate is added.

ROCKS.

(Mrs. A. S. Raymond.)

One and one-half cups "C" sugar, one cup butter, three well beaten eggs, one teaspoon soda dissolved in as little water as possible, one teaspoon cinnamon, pinch of salt, one cup of dates cut in small pieces (add one cup raisins if desired), two and one-half cups flour. They must be very stiff. Drop in little cakes about the size of a macaroon and bake fifteen or twenty minutes. Delicious with coffee.

PLAIN COOKIES.

(Mrs. J. A. Piper.)

One-half cup of buttermilk, one-half cup of butter, one cup of sugar, one egg, nutmeg, lemon or vanilla, one teaspoon of soda, two-thirds cup of sour cream, one tablespoon of butter, one cup of sugar, one egg, one teaspoon of soda. Mix as soft as possible to roll out and bake in quick oven.

LEMON COOKIES.

(Mrs. J. W. Moore.)

Two cups sugar, one cup butter, four cups flour, four eggs, two teaspoons baking powder, two teaspoons lemon extract. Beat butter and sugar to a cream; beat yolks very light, add baking powder and flour. After putting in the extract mix with the hands, then add the whites of the eggs beaten very stiff.

GINGER SNAPS.

(Mrs. I. G. Chapin.)

Heat together one cup butter and lard mixed and one pint of molasses. Let cool, then add two tablespoons of ginger, one teaspoon soda and flour enough to roll.

PEANUT WAFERS.

(Mrs. M. H. Vandenburgh.)

Two quarts rolled peanuts, one cup sugar, one-half cup butter (scant), three-fourths cup milk, two cups sifted flour, two teaspoonfuls vanilla. Spread as thinly as possible with a knife on buttered tins (bottom side up), sprinkle with the nuts and bake in a quick oven. Cut in squares and remove immediately.

ALMOND WAFERS.

(Mrs. H. K. Burkett.)

Blanch a pound of almonds and chop very fine. Take the whites of three eggs (do not beat them), mix with pulverized sugar till thick as cream, flavor with vanilla, mix in the chopped almonds, spread on salt wafers, put in oven and bake a light brown. They will harden as they cool.

FRUIT COOKIES.

(Mrs. R. S. Grimes.)

Two cups sugar, one cup butter, one cup sour milk, two eggs, one teaspoon soda, one cup fruit. Flour enough to make a soft dough.

MARGUERITES.

(Mrs. C. A. Robbins.)

Whites of two eggs, two tablespoonfuls water, pulverized sugar enough to make stiff. Pour in one cupful chopped nuts, spread over unsalted wafers and set in hot oven until brown.

JUMBLES.

(Mrs. Frank Humphreys and Mrs. A. L. Sullivan.)

One coffee cup butter, two coffee cups sugar (rolled), one egg, two heaping teaspoonfuls baking powder, one heaping quart of flour before sifting, salt, two teaspoonfuls vanilla, two tablespoonfuls milk. Mix flour, sugar, butter, salt and baking powder together with the hands thoroughly, like you would pie crust; then beat the egg, add the milk and vanilla, and then pour in the middle of the dry mixture and mix thoroughly with a spoon. You will think there is not sufficient moisture, but it will be all right. When thoroughly mixed with the spoon, mold in shape with the hands, roll thin and bake in a hot oven. This dough should be as dry as pie crust and rolled as thin.

LEPP COOKIES.

(Mrs. S. S. Bell.)

Three pints nut kernels, one pint seasoning (nutmeg, cinnamon, allspice), two pints lard, one pint currants, one-half pound citron, one-half cup soda, one-half pint buttermilk, one-half gallon molasses. Rub all in flour before putting in molasses. Let stand over night; in morning add two pints sugar, one pint water. The more nuts and fruit you use the better. Pecans and walnuts are good, and raisins improve it. Work up a little at a time and roll out in sheets and bake on an inverted pan. They will surely burn if you bake them as you do other cookies inside of pan. Ice the sheets with boiled icing and cut in small squares. Pack in jars. Will keep a year.

DROP CAKES.

(Mrs. Grant Watkins.)

One cup butter, one and one-half cups of sugar, one cup sweet milk, three eggs, three cups of flour, two heaping teaspoons baking powder, one teaspoon vanilla. Bake in gem-pans. Spices and raisins may be added.

RICH FRUIT COOKIES.

(Mrs. E. P. Hovey.)

One and one-half cups of sugar, one cup butter, one cup seeded and chopped raisins, one teaspoonful of saleratus dissolved in two tablespoonfuls of sweet milk, one-half spoonful of ground cloves, one spoonful of ground cinnamon, one spoonful grated nutmeg. Mix rather soft.

OATMEAL COOKIES.

(Mrs. J. L. Kellogg.)

One cup sugar, one cup lard and butter mixed, two cups pastry flour, three cups rolled oats, three-fourths teaspoon soda, one-half cup cold water, three-fourths teaspoon salt. Mix flour and oatmeal, add sugar, rub the shortening in, as for pies. Add the other ingredients, roll them and bake light brown in a quick oven. Makes four dozen.

GINGER COOKIES.

(Mrs. J. E. Marshall.) ½ cup butter lard

One cup each of sugar, molasses and butter, one egg, one tablespoon of vinegar, one tablespoon of ginger, one teaspoon of soda dissolved in boiling water. Mix like cookie dough, rather soft, cut in small rounds and bake in quick oven.

SOFT GINGERBREAD.

(Mrs. C. A. Adams.)

One-half cup butter, one-half cup sugar, three eggs, two-thirds cup sour milk or warm water, one cup New Orleans molasses, two teaspoons soda, one-half teaspoon ginger, cinnamon, a little nutmeg, flour to make a thin batter. Bake in a large flat tin. Try before baking.

SOFT GINGERBREAD.

(Mrs. C. T. Bowers.)

Two cups of molasses, one small cup of brown sugar, one cup of butter, one cup of sweet or sour milk, three eggs, four cups of flour, one tablespoon of ginger, one teaspoon of cinnamon, one heaping teaspoon of soda. Mix molasses, sugar, butter, milk and spice together, then add eggs well beaten; then add two cups of flour. Dissolve soda in a small quantity of the milk or a little water. Lastly stir in the two remaining cups of flour. Bake in a moderate oven forty-five minutes.

GINGERBREAD.

(Mrs. H. K. Burkett.)

Stir to a cream one cupful of butter and half a cupful of brown sugar, add to this two cupfuls of cooking molasses, a cupful of sour milk, a tablespoonful of ginger, a tablespoon of cinnamon. Beat all thoroughly together, then add three eggs, the whites and yolks beaten separately; beat into this two cups of sifted flour, then a teaspoon of soda dissolved in a spoonful of water, and lastly two more cupfuls of sifted flour. Bake in two loaves in a moderate oven from forty to sixty minutes.

GINGERBREAD.

(Mrs. A. J. Sawyer.)

Three cups sour cream, four cups flour, one cup molasses, one cup sugar, one teaspoon soda, one teaspoon salt, two teaspoons ginger, four eggs.

DOUGHNUTS.

(Mrs. S. G. Dorr.)

One cup sugar, one cup milk, one tablespoonful butter, three eggs, two teaspoons cream of tartar, one teaspoon soda, pinch of salt, pinch of cinnamon, flour to roll.

DOUGHNUTS.

(Mrs. E. J. Slater.)

Two eggs, one cup sour milk, one cup sugar, one tablespoon butter, one teaspoon soda. Just enough flour to cut doughnuts out.

SOFT GINGERBREAD.

(Mrs. F. Rowland.)

One-half cup of sugar, one cup of molasses, one-half cup of butter, two and one-half cups flour, one cup boiling water, two eggs, two teaspoons soda, one teaspoon each of cinnamon, and cloves, one teaspoon ginger and allspice. Add beaten eggs last.

DOUGHNUTS.

(Mrs. Mary Doty.)

Two coffee cups of sugar, two coffee cups of buttermilk, two eggs, one tablespoon melted lard, one teaspoon soda, flavoring, nutmeg. To be mixed as soft as possible and lard as hot as possible for frying. Fry quickly.

DOUGHNUTS.

(Mrs. Mary Burkett.)

One cup sugar, one cup sweet milk, yolks of four eggs, a teaspoonful of butter, one teaspoonful of vanilla, two teaspoonfuls baking powder. Mix soft. Fry in half lard and half beef suet. Roll in sugar after they are fried.

DOUGHNUTS.

(Mrs. Archibald Scott.)

One cup sugar, one cup sweet milk, two eggs, one tablespoon melted butter, three teaspoons baking powder, flavoring. Roll out very soft. Fry in hot lard.

DOUGHNUTS.

(Mrs. A. J. Ang.)

Beat two eggs until light and add to them one-half pint sugar, grated rind of lemon; beat ten minutes, then stir in one-half pint sweet milk, and lastly one and one-half pints flour, with which have been mixed two teaspoons of baking powder, a little salt and some grated nutmeg. Turn out on a well-floured moulding board, roll into a thick sheet. Cut out with a biscuit cutter, then with a smaller cutter remove a round from the center of each. Fry until a golden brown.

FACTS ON CAKE MAKING.

Successful cake making depends on about twenty things.

Proper materials.

A correct recipe.

Following directions explicitly.

Accurate weights and measurements.

Compounding the ingredients in their proper order.

Having everything in readiness before commencing to mix the ingredients.

Regulating the temperature of the oven according to the kind of cake made.

Having all the ingredients at the right temperature.

Not suspending the operation of mixing until the cake is ready for the oven.

Beating much or little, according to the kind of cake, and always in one direction.

Whipping the whites of the eggs to a coarse, moderately stiff froth rather than a fine stiff one.

Sifting the baking powder and flour together two or three times.

Folding the flour in carefully instead of taking strong circular strokes.

Placing in the oven as soon as the baking powder is added.

Greasing the tin with sweet lard rather than butter, and sifting a little dry flour over.

Opening and shutting the oven door very gently during the process of baking.

Not turning while in the oven if it can be avoided.

Keeping fruit over night in a warm room, dredging it thoroughly with flour, and stirring it in lightly the last thing.

Lining tins for loaf-cake with oiled paper.

Making the paper or paste lining of a tin for fruit cake or a large loaf cake an inch higher at the sides, to support a paper cover, and prevent its baking too hard.

The Lindell Grocery always have the Best.

In baking loaf cake remember that unless you place a piece of paper over for protection at first, a top crust will be formed at once that prevents the raising. When cake is well raised remove paper for browning on top.

Set a dish of water in the oven with cake when baking and it will seldom scorch.

Two apples kept in the cake box will keep moderately rich cake moist for a length of time, if the apples are renewed when withered.

SANDWICHES.

CHICKEN SANDWICH.

(Mrs. M. A. Williams.)

For Bread Sandwiches—Cook one chicken until free from bones, chop fine, add one-half cup crackers (rolled fine); take butter about half size of an egg, one-half teaspoon mustard, salt and pepper to taste, bring to boil with one-half cup vinegar added; spread between the bread.

For fine fitting Shoes go to Sandersons.

An excellent way to prepare a sandwich is on a roll. Take a full slice of bread cut from a loaf of the size described, which should not be more than a day old. The crust must be cut away as evenly as possible. Spread the bread with the freshest of delicious, saltless butter, and then spread it with any delicate or rich and savory preparation of potted meat. Roll the slices rather firmly at the beginning, with the buttered side in, and when the rolls are completed pin them, one by one, in a napkin to keep them in shape. Lay them on a plate in a cold place, and when they are well chilled and have rested two or three hours, unpin them and lay them on a plate garnished with a touch of parsley or green chervil. It is almost unnecessary to add that all slices of meat or poultry used in sandwiches should be cut as thin as possible and should be free from skin, fat or gristle. A little well-flavored aspic or chicken jelly is an addition to almost any sandwich.

Plants and Cut Flowers at C. H. Frey's.

LETTUCE SANDWICHES.

Cut bread into oval shape and spread with lettuce covered with mayonnaise dressing, into which you can put any kind of chopped nuts if desired.

BROWN BREAD SANDWICH.

(Mrs. A. L. Sullivan and Mrs. M. C. Whitaker.)

Mix a little butter with a package of cream cheese and spread on thin slices of Boston brown bread. Pile these up and cut into thin sandwiches, as you would a layer cake. These are delicious, and look like chocolate cake with a cream filling.

Good Shoes Cheap at Sanderson's.

TURKEY AND NUT SANDWICHES.

Chop the white meat of cold roast turkey very fine. To one cup of this, add one-fourth cup of blanched almonds or English walnuts, also minced fine. Soften with sweet cream to a paste that will spread easily. Season with salt and paprica and spread upon graham or white bread cut very thin.

You can get a quick, even heat with a Gas Range.

SANDWICHES.

Slices of homemade bread, which should be cut about an eighth of an inch thick and delicately buttered, may be spread with any of these preparations, or the meats may be laid between them. The crust should be trimmed off after the bread is cut. A loaf of bread, giving slices about three inches by four, when the crust is removed, is the most economical shape for sandwiches.

PICKLES.

CHILI SAUCE.

(Mrs. C. G. Crittenden.)

One peck ripe tomatoes, twelve onions (not small), five large red peppers, five large green peppers, one and one-half pints vinegar, three tablespoons salt, one and one-half cups sugar, two tablespoons cinnamon, one tablespoon allspice, one tablespoon ginger, one-half tablespoon mace. Peel tomatoes and onions and remove seeds from peppers, chop fine. If celery is liked, chop six heads (or two tablespoons of celery seed) and add a half pint of extra vinegar. Boil slowly four hours and seal in jars the same as fruit.

Food cooked by Gas loses but a small part of its nutriment.

GREEN TOMATO SOY.

(Mrs. S. H. Burnham.)

Two gallons of tomatoes, green, and sliced without peeling, twelve good-sized onions, also sliced, two quarts vinegar, one quart sugar, two tablespoonfuls salt, two tablespoonfuls ground mustard, two tablespoonfuls black pepper, one tablespoonful allspice, one tablespoonful cloves. Mix all together and stew until tender, stirring often.

Oriental Coffee & Tea Co., 223 So. 13th St. Phone F 1319.

PICKLED PEACHES.

(Mrs. W. J. Lamb.)

To one pint of vinegar take three pounds of sugar; that will do for five pounds of fruit. Put three or five cloves in each peach (pared) and a dozen or more sticks of cinnamon in the liquor.

WATERMELON RIND SWEET PICKLES.

(Mrs. S. H. Burnham.)

Pare off the green skin and soft inner rind and cut into strips. Line a kettle with grape leaves and fill with the rinds, scattering a little pulverized alum over each layer. Cover with the leaves and pour on enough water to reach and wet through and cover closely. Steam together three hours, but the water must not boil. Take out the rind, which should be well greened by this process, and throw at once into very cold water. It should lie in soak, changing the water every hour, for four hours. For the syrup, four pounds white sugar, one pint vinegar, mace, cinnamon and cloves. Boil and skim, put in rind and simmer gently an hour, or longer if it does not seem tender. Pack the rind in jars and pour over it the syrup after it has boiled until thick.

Pansy Pastry Flour has no rival for Pastry, Cake or Biscuits. Sold at King's, 1126 N St.

SPANISH PICKLE.

(Mrs. E. J. Tucker and Mrs. E. B. Finney.)

Two dozen large yellow cucumbers, two dozen large onions, two dozen green peppers, two large cabbage heads. Chop all, salt and let stand all day. Drain all night. Heat one gallon of vinegar, one-fourth pound mustard, two ounces celery seed, one-half ounce mustard seed and three pounds brown sugar. Put mixture all together and mix well. Cook slowly one hour.

Call telephone No. 234 for Cooper's Pure Manufactured Ice.

CITRON PICKLE.

(Mrs. T. H. Pratt.)

Pare the citron and cut in shapes, boil in water with a teaspoonful of alum to each one half gallon of water until tender, then drain well. Boil together ten minutes two quarts vinegar, three pounds sugar, two ounces cassia buds, then add citron and boil five minutes and put in jars.

FRENCH CHOW-CHOW.

(Mrs. Barngrover.)

One quart large green cucumbers, cut in small pieces, one quart tiny cucumbers, one quart green tomatoes sliced and cut in pieces, one large cauliflower, four large peppers cut in coarse bits. Put in weak brine (one cup salt to one gallon water); soak in this for twenty-four hours; then scald in same brine and drain. Make a paste of six tablespoons ground mustard, one of tumerick, one cup flour, one and one-half cups sugar, two quarts Heintz's vinegar. Let this mixture scald. Stir until smooth and thick; add the pickle. Can add a quart each of small white onions and string beans. Seal in glass cans while hot.

Did you ever try Hotaling's Grocery? If not, Why not?

CUCUMBER PICKLES.

(Mrs. A. Grubb.)

Pour boiling water over cucumbers fresh from the vines. When it has cooled (the same day) drain, then sprinkle dry salt over them, one-half pint to one hundred medium-sized pickles, and cover them with fresh boiling water; the brine thus made must be boiled and poured over the pickles for seven mornings, counting the first boiling one; the eighth day wipe them out of the brine and put in jar or granite kettle and cover with equal parts of vinegar and water. Let them stand on back part of stove to keep hot, without boiling, for five or six hours until they are plump, then wipe dry and clean. Have ready some small white onions and pack in jars with pickles (as they improve the flavor of pickles) and cover with boiling vinegar. Use three pounds brown sugar to every gallon of vinegar. Use the following spices: One-half pound white mustard seed, one-half ounce each of whole allspice, red pepper, cinnamon, mace, horseradish and caraway seed. This is sufficient spice for half a bushel of pickles.

THE LAST OF THE GARDEN.

(Mrs. E. T. Miller.)

One gallon of cabbage chopped, half gallon of green tomatoes chopped, one quart of lima beans, one quart string beans, one quart small onions, six carrots cut in large dice, seventy-five little pickles, two quarts cucumbers cut up, one dozen little sweet peppers, one head cauliflower, half dozen ears of corn cut off. Parboil all but cabbage, tomatoes, cucumbers and pickles. Take one gallon of vinegar, let boil, stir in one-half pound of mustard seed, one pound brown sugar, some whole pepper grains. Mix together and boil a little while; can. This makes twelve quarts.

Use Brazilian Tapioca, and notice its superiority, at Kings, 1126 N St.

CUCUMBER CATSUP.

(Mrs. A. L. Sullivan.)

Put through meat grinder, rind and all, six cucumbers, six good-sized onions. Let stand over night with a cup or more of salt. Drain and mix with strong cold vinegar seasoned with salt and red pepper. Bottle cold.

JELLIES AND PRESERVES.

COFFEE JELLY.

(Mrs. Asa Porter.)

One-half box of gelatine soaked in one cup cold water fifteen minutes, add one pint boiling water and stir, then add one pint strong coffee and one-half cup sugar; stir until well dissolved. Strain into molds dipped in cold water. Serve with whipped cream and powdered sugar.

Avoid worry by buying coffee you know will be the same as last time. Chase & Sanborn's Coffees are Always Uniform. Sold only at King's, 1126 N St.

CONSERVE.

(Mrs. F. O. Graham.)

Five pounds of currants, five pounds of sugar, two pounds of raisins chopped fine, four oranges sliced thin, without rind. Cook twenty minutes. Seal in jelly cups.

BAKED CANNED PEACHES.

(Mrs. Calkins.)

Remove the fur from whole peaches, place a layer of peaches then a layer of sugar until the earthen crock is filled; cover and place in a moderate oven; let bake slowly until done. Place at once in jars. A few peach leaves scattered through improves the flavor.

For slow, steady heat a Gas Range is Perfect.

ORANGE MARMALADE.

(Miss Edna Harley.)

Put oranges into a pan of cold water, heat and boil till fruit is very tender. Take out of the water and when cold cut into very thin strips. To every pound of fruit add two pounds of sugar and half a pint of water. Let this simmer till clear—probably one-half hour.

ORANGE MARMALADE.

(Mrs. J. L. Kellogg.)

Twelve oranges, thin-skinned and juicy, four pounds white sugar, three lemons, juice and grated rind of one. Cut the peel of four oranges into dice and the peel of one lemon; stew in water until tender, changing the water several times. Slice oranges and lemons and take out seeds. Put into preserving kettle and boil until a smooth mass, add sugar and boil until it will jelly, stir in the peel and put in jars.

Telephone 918 for Fresh Country Butter.

STRAWBERRY PRESERVES.

(Mrs. M. H. Garten.)

One pound of fruit, three-fourths pound of sugar. Weigh berries, cover with cold water, set on stove, let come to a boil. Same time have sugar on stove with just enough water over it to make a rich syrup. When berries have come to a boil pour them into a colander, drain water off, pour them in syrup and let cook hard for fifteen minutes.

CURRANT JELLY.

(Mrs. Chas. Whedon.)

Strain fruit through a cloth after stemming and cooking. To two cups of juice add one and one-half cups of sugar. Cook from fifteen to twenty minutes. Try by dropping in cool water. Plum, grape, gooseberry and raspberry made in the same way.

If you do not have success with any recipe in this book, phone 75, and we will be glad to send our expert cook to to show you what can be done with a Gas Range.

SPICED RASPBERRY AND CURRANT JELLY.

(Mrs. L. C. Richards.)

Two quarts of raspberries, two quarts of currants, four quarts of sugar, one pint of vinegar, one tablespoonful each of mace, cloves and cinnamon. Boil until it will jell. Fine to serve with baked fowl—especially wild fowl.

CONFECTIONERY.

FUDGE.

(Mrs. T. B. Beach.)

Four cups sugar, one cup milk, one cup water, butter the size of a walnut, two tablespoonfuls Baker's chocolate, two tablespoons cocoa. Flavor with vanilla.

Cooper delivers manufactured ice wherever you want it

CHOCOLATE FUDGE.

(Harry Hastings Melick.)

Melt quarter cup of butter in cup of milk, add three cups of sugar (granulated or part brown or powdered), boil five minutes, add half cup of grated chocolate, one-quarter teaspoon of salt. Boil until it forms ball in ice water, add vanilla (one-half to one teaspoonful), beat, pour in buttered tins. When cold cut with chilled knife.

FUDGE.

(Mrs. C. M. Phillips.)

Three squares chocolate, two cups sugar, one tablespoon butter, one-fourth cup molasses, three-fourths cup milk. Boil eight minutes over slow fire and whip.

Lindell Grocery delivers wherever you want it.

KISSES.

(Miss Edna Harley.)

Beat whites of nine eggs very stiff; fold into this one pound of sugar. Drop on to heavy brown paper and bake a long time in very slow oven.

MOLASSES CANDY.

(Mrs. Chas. Powell.)

Three cups of sugar and enough water to dissolve it, two tablespoonfuls vinegar, and butter the size of a walnut. Flavor with chocolate and peppermint. Cook until brittle and pull.

COCOANUT DROPS.

(Amy B. Le Page.)

To the white of one egg and an equal quantity of water add two cups of dessicated cocoanut and three cups of confectioner's sugar and one-half teaspoonful of vanilla. Work all together and drop on oiled paper. Place them in a current of air till dry. Some may be colored with a few drops of chochineal and flavored with rose flavoring. Others colored with a little melted chocolate and flavored with vanilla.

Food cooked by GAS loses but small part of its nutriment.

FRENCH CANDIES.

(Mrs. W. E. Jakway and Marie Talbot.)

In making these candies first prepare a dough, using 4X confectioner's sugar. Roll and sift sugar. Place the whites of two eggs in a glass and mark the amount. Pour this in a bowl and add the same measure of cold water and a scant tablespoon of vanilla. Stir these well together and have ready about two pounds of 4X sugar. Add this slowly, stirring all well together with a silver spoon. It sometimes takes a little more or less sugar according to size of eggs; add sugar until you have a dough that can be moulded with the hands, being careful not to get too stiff. For the different varieties have prepared any desired nuts and fruits.

Chocolate Creams—Take part of the mixture on the moulding board, make little round balls and set aside to harden. When hard enough, grate chocolate and put over steam to melt. It requires but a little dexterity to drop the balls into the chocolate, dip them out with a fork and place on a waxed paper to harden.

Creamed Dates—Stone the dates and fill the opening with the dough and roll in granulated sugar.

Nut Candies—Roll almonds in pieces of the dough, then in granulated sugar, shaping them long. Put halves of English walnuts on top of ball of the dough. Pecans and hickory nuts may be used in the same way. Take the broken nuts, chop and

knead in the dough, roll on the board with rolling-pin and cut in cubes.

Cocoanut Candy—Have fresh cocoanut grated, kneed into the dough, roll on the board and cut in bars. Another way is to roll the ball of dough in the cocoanut.

Chocolate Candy—Take some of the dough before it is sufficiently stiff, stir in grated chocolate until it becomes a rich brown, then add the required amount of sugar and mould in any desired shape.

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Pink Candy—Use a very rich cranberry juice in place of the water in mixing the dough and you have a beautiful pink candy delicately flavored.

Ribbon Candy—Roll on the board a layer of each of white, pink and chocolate, place one on top of another and cut in squares with a sharp knife.

Coffee Candy—Use strong, clear coffee in place of water in mixing the dough.

DISHES FOR THE SICK.

OATMEAL GRUEL.

(Mrs. A. K. Griffith.)

Half teacup oatmeal, two teacups hot water. Cook slowly twenty minutes, then strain through a wire sieve. Return to the stove, add a little salt and let cook slowly half an hour, stirring occasionally.

For choice meats and groceries go to Henry Pfeiff's, 314 So. 11th St.

ARROWROOT GRUEL.

Rub one teaspoonful arrowroot smooth in a tablespoonful of cold water; pour over this a pint of boiling water, stirring all the time; set the pan in hot water to be sure that the arrowroot is well cooked. Sweeten the gruel with lump sugar, flavor with nutmeg, cinnamon or lemon. This gruel may be made with milk instead of water.

INDIAN-MEAL GRUEL.

Stir four tablespoonfuls of Indian-meal into a quart of boiling water; sprinkle the meal in slowly, add a little salt. Cook slowly for half an hour, stirring occasionally.

BEEF TEA.

Take a pound of lean beef chopped fine, remove all fat and gristle; put in a bright vessel with a pint of cold water; let soak on the side of the stove for an hour and then cook for thirty minutes. Strain and season with salt.

CHICKEN BROTH.

(Mrs. A. K. Griffith.)

A year-old fowl will make better broth than a young one. Cut the fowl into joints, add two quarts of water and let it simmer for three hours.

MUTTON BROTH.

Chop one pound of lean mutton from which all fat and gristle is removed, put into a pan with one quart of water and simmer gently for one hour. Remove from fire and strain. When cold skim off fat. Heat broth when required and season to taste. Rice or pearl barley may be added, cooked soft.

REFRESHING DRINKS.

(Mrs. A. K. Griffith.)

Take four ounces of raisins, four ounces prunes, four of currants, add three quarts of water. Boil for twenty minutes, strain while hot over a little lemon peel. When cool sweeten to taste. This is an excellent drink for fever patients.

HOUSEHOLD HINTS.

SOLUTION FOR TAKING FRUIT STAINS OUT OF LINEN.

(Mrs. I. M. Raymond.)

Half pound chloride of lime, one and one-half pounds sal soda. Put in a jar and pour one gallon of boiling water over, stir until dissolved, then strain and bottle. Wet the stain with the solution and lay in the sun.

C. H. Frey, florist, 1133 O street. Phone 508

TO PRESERVE EGGS.

(Mrs. A. J. Caldwell.)

One quart of lime, one quart of salt, one ounce cream tartar. Mix with three gallons of water. This amount will be sufficient for forty dozen eggs.

TO WASH WOOLENS OR BLANKETS; ALSO GOOD FOR WASHING LACE CURTAINS.

(Mrs. J. W. Moore.)

One-half bar of soap; shave it fine, pour over it a pint of boiling water, put over the fire and cook until it becomes a thick paste, then add one tablespoon of borax and two of ammonia. Have ready a tub of tepid water softened with a tablespoon of borax. Stir into this the soap mixture, then put in the articles. Let them soak an hour, occasionally turning them over, then run through a wringer, rinse in clear tepid water, being careful never to rub only with the hands; wring through a wringer and hang in sun.

TO CLEAN CARPETS.

(Mrs. E. N. Allen.)

Five bars of Ivory soap cut fine and melted in one gallon of water with one pound of borax, two ounces of glycerine. Heat all and add four gallons of water. Let stand several days before using. It is fine.

POLISH FOR DINING TABLE.

Wash the table with turpentine, so as to eradicate any stains of grease that may be on it, and clean this off with linen rags. Dip a soft cloth in cold drawn linseed oil and apply it to every part of the surface; let the oil remain on for about twelve hours, then rub it well with a woolen cloth. As soon as it appears perfectly dry apply linen cloths to remove any moisture that may remain behind. In three or four days repeat the application of the oil as before and when this operation has been performed three or four times sponge the top all over with lukewarm water; wipe it quickly and dry with a soft cloth. The luster may not come out as quickly as expected, but by perseverance a brilliant and lasting polish will be obtained which will bid defiance to stains from hot dishes, fruits or boiling water. This polish is not suitable for rosewood, as it would render it too dark.

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THE USES OF BORAX.

Sprinkle places infested by ants with borax and you will soon be rid of them.

Blankets and furs put away well sprinkled with borax and done up air tight will never be troubled with moths.

A little borax put in the water before washing red, or red bordered tablecloths and napkins, will prevent their fading.

Ringworms will yield to borax treatment. Apply a strong solution of borax three times a day; also dust on the fine powder very often.

Silver spoons and forks, in daily use, may be kept bright by leaving them in strong borax several hours. The water should be boiling when they are put in.

Put a teaspoonful of borax in your rinsing water. It will whiten the clothes and will also remove the yellow cast on garments that have been laid aside for two or three years.

One of the best things to cleanse the scalp throughly is to dissolve one-half teaspoonful of borax in a quart of water and apply it, rubbing it in well. Rinse thoroughly in clear water.

For washing fine, nice flannels nothing will cause them to look so nice as borax in the water, a tablespoon of borax to a pail of water being the right porportion. Always wash baby's little flannel skirts, shirts, etc., in this.

Always wash baby's mouth and gums every morning with water in which you have put a pinch of borax. It keeps the mouth fresh and sweet, and prevents that uncomfortable affliction, a sore mouth, with which so many poor babies are troubled when their mouths are not kept perfectly clean.

Borax water is excellent for sponging either silk or wool goods that are not soiled enough to need washing. In washing cashmere or wool goods put a little borax in the water. This will cleanse them much more easily and better, without injury to the colors. Do not rub them on a board, but use the hands, and throw on a line without wringing. Press them on the wrong side, and they will look almost like new.—Good Housekeeping.

T. J. Fiegenbaum, druggist, N. W. Cor. 13th and O Sts.

MISCELLANEOUS HINTS.

To beat whites eggs of eggs quickly, put in a pinch of salt and have them cold as possible.

To Take Out New Paint.—Hot water will take out new paint.

To Remove Iron Rust.—Mix salt with a little lemon juice and put on spots and lay in the sun.

To Make Flat Irons Smooth.—Rub on salt and keep beeswax in a cloth to rub on when ironing.

To Seal Jelly.—Use paraffin for sealing jellies, jams and marmalade. It will form a perfectly airtight cover and is the quickest and easiest way to seal them.

To Remove Mildew.—Dip the mildewed portion in buttermilk and lay in the sun.

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